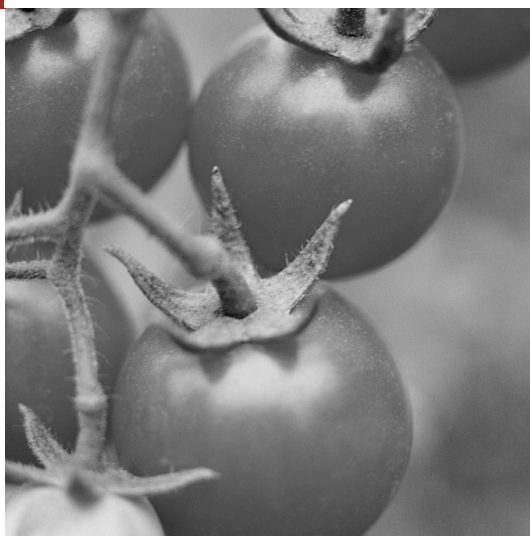


# *Tomato Sandwich Day*

## *Cookbook*

A COLLECTION OF  
MDAH FAMILY RECIPES





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## INTRODUCTION:

*This cookbook is a collection of recipes  
from MDAH volunteers and staff.*

The title was taken from a potluck luncheon that began as a day to celebrate good summer tomatoes and evolved into an annual summertime potluck gathering.

In addition to recipes obtained from the *Tomato Sandwich Day* tradition, an array of delectable dishes have been gathered from volunteers, employees, and former employees who have agreed to share their special recipes with their MDAH family.

Most of us share a love of history and show that love in many different ways. Some like to tell stories, some like to write, others like to preserve things or share information. Our common bond makes us family and all strong families share their best recipes! With this in mind, please enjoy using this cookbook knowing that it is a family cookbook!



## WHEN TOMATOES WERE TOPS

Jessica D. Kelly

MISSISSIPPI Department of ARCHIVES & HISTORY

October 2012

Tomato Sandwich Day is a tradition that dates back more than twenty years. The first informal gathering was initiated by Leslie Magee, former MDAH personnel officer, with the first official date recorded on July 7, 1986. Magee left a delightful legacy that allows MDAH volunteers and staff time to enjoy good food and good company. The summer luncheon is invariably intertwined with the tomatoes that annually delight our palates. As a native of Crystal Springs, Mississippi, Joyce B. Smith, who once organized the event, knew where to find “the finest tomatoes for Tomato Sandwich Day” and then MDAH director, Elbert Hilliard concurred.<sup>1</sup> He once stated, “Every year, the tomatoes are delicious, and we all assure Joyce that Crystal Springs’ tomatoes are worth the drive.”<sup>2</sup> Mr. Hilliard made this statement as part of a speech at the ‘97 Crystal Springs Tomato Festival where he presented the mayor with the certificate documenting the listing of the Crystal Springs Historic District on the National Register of Historic Places.<sup>3</sup> Despite this recognition, the significance of a once bustling area has largely been forgotten, thus prompting one to discover the history of a city that inspired a beloved MDAH tradition and once proudly proclaimed itself the “Tomatopolis of the World.”<sup>4</sup>

Becoming the “Tomato Capital of the World” was no small feat.<sup>5</sup> The enterprise required the alignment of several factors, including access to seed, good climatic conditions, suitable soils for growing tomatoes, a reliable distribution method, and a coordinated effort. One of these factors was met in 1858 when the settlers of Crystal Springs moved two miles east to be near a newly built railroad system that connected Copiah County to nationwide markets.<sup>6</sup> In 1875, another condition was met when, according to folklore, a citizen by the name of N. Piazza acquired a few tomato seeds from Italy.<sup>7</sup> Piazza shared these seeds with other farmers, such as S. H. Stackhouse who began scientific cultivation of the tomato plants.<sup>8</sup> With nature on his side, Stackhouse and other farmers began producing enough tomatoes for shipment.<sup>9</sup> The final ingredient for success arrived in the form of a German immigrant named Augustus Lotterhos, who spearheaded the collection of tomato crops for distribution.<sup>10</sup> By 1878, the first full carload of Crystal Springs’ tomatoes was shipped to Denver, Colorado.<sup>11</sup> According to a reporter for the *Jackson Daily News*, this

1. Elbert Hilliard, “Crystal Springs Tomato Festival: Dedication of Historic District” (1997): 1-3. MDAH Subject File “Crystal Springs Tomato Festival.” Call Number: SF/Crystal Springs Tomato Festival.

2. Ibid., 1.

3. Ibid., 2.

4. “Crystal Springs Mississippi ‘Tomatopolis of the World’” (1939): 1-47. MDAH Subject File “Mississippi Tomato Festival, Crystal Springs, Mississippi, ‘Tomatopolis of the World.’” Call Number: 630.62/M69to/1939.

5. Robin White, “Tomato Festival celebrates town’s heritage,” *The Meteor* (2001). MDAH Subject File “Crystal Springs Tomato Festival.” Call Number: SF/Crystal Springs Tomato Festival.

6. “Welcome to the Crystal Springs Memorial Tomato Museum!” MDAH Subject File “Crystal Springs Tomato Festival.” Call Number: SF/Crystal Springs Tomato Festival.

7. Billy Watkins, “Festival harkens to when tomatoes were tops,” *Clarion-Ledger* (1998): 1B. MDAH Subject File “Crystal Springs Tomato Festival.” Call Number: SF/Crystal Springs Tomato Festival.

8. “Federal Writers’ Project: Mississippi, A Guide to the Magnolia State” (1938): 393-394. MDAH Subject File “Crystal Springs, history of.” Call Number: SF/Crystal Springs history of.

9. Watkins, “Festival harkens to . . .”

10. “Federal Writers’ Project . . .”

11. Ibid.

## WHEN TOMATOES WERE TOPS

(Continued from previous page)

shipment was “the first carload of tomatoes ever marketed in these United States.”<sup>12</sup> Yet this was just the beginning of an agricultural venture that had people across the nation referring to Crystal Springs as “that place where they raise all the tomatoes.”<sup>13</sup>

Tomato farmers continued to experiment with seeds, fertilization, and methods of cultivation and marketing, while shipments spread throughout the U.S. and parts of Canada.<sup>14</sup> By the mid-1930s, production had grown from just one-third of an acre by the first grower to 10,600 acres by hundreds of growers.<sup>15</sup> Carolyn Kennedy, who was a child when the tomato business was at its peak, recalled . . .

It was quite a sight back in those days. We had five or six packing sheds on either side of the railroad track, and they’d pull those freight cars up and we’d load tomatoes all day long. When I was a girl, that’s how I earned my extra money. I packed tomatoes, graded tomatoes. Every family here was in the tomato business, either growing them or working at the packing sheds. It was exciting times around here when shipping season was going on.<sup>16</sup>

The tomato growers of Crystal Springs made such improvements in production that many considered Crystal Springs’ tomatoes superior to others in shape, color, and flavor, which served to invigorate the community.<sup>17</sup> In 1938, the First Annual Mississippi Tomato Festival was staged in honor of pioneer growers and to celebrate the tomato harvest.<sup>18</sup> The members of the 1939 festival committee were quite optimistic about the future of the festival, stating, “There is no doubt but that Mississippi’s youngest celebration will grow into one of the largest of its kind in the state, if not the nation.”<sup>19</sup> The mayor also decreed that all talk of depressions and rumors of war were to be abdicated in favor of peace, happiness, and contentment.<sup>20</sup> Yet 1940 would see the last Tomato Festival until its reinstatement in 1997.<sup>21</sup> A contributor to the *Clarion-Ledger* stated, “the business died during World War II and never returned.”<sup>22</sup> Even though Crystal Springs’ tomato industry has diminished, the city has not lost sight of its heritage. The city continues to promote the delicious tomatoes they produce at the annual Crystal Springs Tomato Festival, while MDAH volunteers and staff happily do their part each year at Tomato Sandwich Day. Now the tradition has expanded to include a cookbook that celebrates food, family, and great tomatoes!

12. Jack Hancock, “Copiah Center Famous World Over for Annual Giant Vegetable Crops.” *Jackson Daily News*. MDAH Subject File “Crystal Springs 0-1980. Call Number: SF/Crystal Springs 1980- .

13. Ibid.

14. “. . . ‘Tomatopolis of the World,’” 13.

15. Ibid.

16. Watkins, “Festival harkens to . . . .”

17. “. . . ‘Tomatopolis of the World,’” 13.

18. Ibid., 11.

19. Ibid.

20. Ibid., 7.

21. “Tomato Festival ‘97 huge success,” *The Meteor* (1997): 3. MDAH Subject File “Crystal Springs Tomato Festival.” Call number: SF/Crystal Springs Tomato Festival.

22. Watkins, “Festival harkens to . . . .”

# THE FOLLOWING IS AN EXCERPT FROM THE 1939 CRYSTAL SPRINGS TOMATO FESTIVAL BOOKLET:

## WAYS OF PRESERVING TOMATOES

Tomato juice

Canned tomatoes

Green tomato pickle

Chili sauce

Chow chow

Hydren salad

Green tomato mince meat

Mustard pickles

Soup mixture

Tomato marmalade

**Ripe tomato pickle**

Tomato sauce

Tomato catsup

**Tomato preserves**

Macdoings

**Sandwich spread**

Crook sauce

Tomato conserve

*The preservation methods in bold can be found in the "This & That" section of this cookbook and are also from the original 1939 Tomato Festival booklet.*



MDAH Collection: Hamilton (Luther) Photograph Collection PI/1994.0004—(L-R) Photo 1 Call Number: PI/1994.0004/Box 151 Folder 3, System ID: 943; Photo 2 Call Number: PI/1994.0004/Box 149 Folder 4, System ID: 380; Photo 3 Call Number: PI/1994.0004/Box 151 Folder 13, System ID: 1210; Photo 4 Call Number: PI/1994.0004/Box 151 Folder 15, System ID: 1293; Photo 5 Call Number: PI/1994.0004/Box 151 Folder 12, System ID: 417.



# *Appetizers, Beverages & Dips*



## APPETIZERS

### Lebanese Spinach Pies

**2 (10 oz.) pkg. fresh spinach, chopped**

**2 bunches of fresh green onions, chopped**

**1/2 c. fresh mint, chopped**

**1 tbsp. salt**

**1 tsp. pepper**

**1/2 c. lemon juice**

**1/3 c. olive oil**

**1/2 c. loose flour**

**4 cans of small biscuits (for hors d'oeuvre size)**

**or**

**2 cans of large biscuits (for family size)**

Combine all ingredients (except biscuits and flour), adjusting spices to taste. Crush gently by hand and set aside.

Roll out biscuits to 1/4 in. (loose flour will be kneaded). Spray cookie sheets with baking spray. Pies should have a half-moon shape. Add filling only in the middle and a 1/2 in. from edge of pie. Moisten edge of pie with the broth in the pan. Spoon out enough mixture to cover the middle of the pie then fold the empty pie half over to cover the filled pie half. Press edges together well to ensure they are sealed. Place on cookie sheets (not touching).

Bake at 350° for approximately 30 minutes or until nicely browned. Cool and enjoy! You'll never have too many!

*Mary Louise Nosser  
Vicksburg, MS*



## BEVERAGES

### Manship House Blackberry Wine

**Berries**

**Boiling water**

**3 1/2 lb. sugar**

**1 gal. juice**

"Put berries in a vessel (a stone jar is good). Mash slightly. Cover well with boiling water. Let stand 24 hours. Strain and add 3 1/2 lb. of sugar to one gal. of juice. Put in jug and let stand about 3 weeks or as long as it is fermenting. Cover the jug with a cloth."



"Manships Marry: Weddings in the Nineteenth Century." MDAH. [http://mdah.state.ms.us/museum/manship/manship\\_wedding.html](http://mdah.state.ms.us/museum/manship/manship_wedding.html)



### Manship House Raisin Wine

**7 pkg. of seedless raisins**

**9 lb. of sugar**

**2 yeast cakes**

**3 lb. of rice**

**3 lemons, juiced**

**15 qt. of water**

Grind raisins and rice together. Dissolve yeast in 1 c. lukewarm water. Mix all ingredients. Stir twice each day for nine days. Strain, filter, and bottle. Turn bottles on side.

### Manship House Moonshine

**6 eggs**

**6 tbsp. powdered sugar**

**1 tbsp. peaches, diced**

**Ice**

**Cream**

"Beat whites of six eggs to a stiff froth, then add gradually six tablespoons of powdered sugar. Beat thoroughly and add one tablespoon of peaches cut up in small pieces. Sit on ice to cool and serve with cream."

*Manship Household Recipes*

## BEVERAGES



"Old Capitol Museum: History Happened Here." MDAH. <http://mdah.state.ms.us/oldcap/index.php>

### Old Capitol Punch

**Welch's white grape juice**

**Lemon/lime slices (optional)**

**Ginger ale (Substitutions: 7up or Sprite)**

**Ice ring molds**

*Note: This is a very simple recipe that has been used for special events at the Old Capitol Museum for many years. It is wonderful because it is not too sweet.*

Use equal parts Welch's White Grape Juice and ginger ale/substitution. Make sure to refrigerate juice and drinks the day before serving.

Ice ring molds should be made with white grape juice two days before event. You can add fruit such as lemon and lime slices to the rings and freeze.

When refilling, make sure to add equal parts white grape juice and ginger ale/substitution.



"Old Capitol Museum: History Happened Here, Photo Gallery." MDAH. <http://mdah.state.ms.us/oldcap/index.php>

*Elizabeth Coleman*

*Madison, MS*

**B E V E R A G E S****Dia's Delightful Hot Chocolate, Serves 2****2 c. whole milk****1 tsp. white sugar****1/2 tsp. vanilla extract****4 oz. semi-sweet chocolate, finely chopped****Pinch of salt****Whipped cream, marshmallow, or chocolate shavings****Candy cane (optional)**

Heat milk in a pot, stirring frequently with a whisk. When steam starts to rise from the pot, whisk in sugar and vanilla. Slowly whisk in chocolate until fully melted. Add a pinch of salt. Heat for 5 minutes on low, carefully stirring often to prevent milk from sticking to bottom of pot. Top with a dollop of whipped cream, marshmallows or chocolate shavings. For added flavor, stir with candy cane (optional).

*Debbie Blackledge**Brandon, MS***Grandpa Stanley's Punch****1 large can orange juice concentrate****2 small cans lemonade concentrate****2 1/4 qt. 7-Up****Southern Comfort, to taste (optional)**

Mix together in punch bowl and serve.

*Stacey Everett**Richland, MS*

## DIPS

### Sue's Marinated Tomatoes

**1 gal. whole tomatoes, drained overnight (4-5 28 oz. cans)**  
**1 c. sugar**  
**1/2 c. balsamic vinegar**  
**1/2 c. olive oil**  
**1 tsp. soy sauce**  
**1 bunch green onions, chopped**  
**Salt and pepper, to taste**

Combine all ingredients and serve.

"They will keep at least a week and get better. A gallon sounds like a lot, but there is a lot of juice and the tomatoes are usually small, Use a gallon grip-loc to marinate and store them."

*Susan Johnson via De' Layton  
Richland, MS*

### Bacon and Tomato Dip

**1 c. mayonnaise**  
**1 c. sour cream**  
**2 tomatoes, seeded and chopped**  
**1 lb. cooked bacon, crumbled (May substitute 1-1 1/2 jar Hormel Bacon Bits for the mixture and 1/2 jar for the top)**  
**2-3 scallions, chopped (include some of the green part)**  
**Fresh basil to taste, chopped**  
**Garlic powder to taste, optional**



Note: Be sure to seed the tomatoes really well or it will be too soupy.

Combine all ingredients and serve.

*Diane Mattox  
Madison, MS*

**D I P S****Baked Cheddar Bacon Spread, Serves 56****2 (8 oz.) pkg. cream cheese, softened****2 c. sour cream****1 medium onion, chopped****2 tbsp. mayonnaise****1 lb. sliced bacon, cooked and crumbled****4 c. shredded cheddar cheese, divided****Assorted crackers, for serving**

In a mixing bowl, beat the cream cheese, sour cream, onion and mayonnaise until smooth. Fold in bacon and 3 cups of cheddar cheese. Transfer to a 2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 375° for 30 minutes or until lightly browned. Serve with crackers.

*Daniel Gibson**Hillman, MI***Smoked Beef Cheese Ball****2 (8 oz.) pkg. cream cheese, softened****2 pkg. of thin deli sliced smoked beef, chopped****3-4 green onions, chopped (include some of the green part)****1 tsp. Accent seasoning****2 tbsp. Worcestershire sauce****1 tsp. garlic salt****Assorted crackers, for serving**

Mix all ingredients well, except pecans, and shape into a ball. Refrigerate for several hours until firm. Before serving, roll in finely chopped pecans. Serve with crackers.

*Emily Hunt**Clinton, MS*

**D I P S****Curry Cream Cheese Chutney Dip****2 pkg. cream cheese, room temperature****1 heaping tbsp. curry powder****Green onions, chopped, to taste****Major Grey's chutney or brand of choice****Toasted walnuts, to taste****Assorted crackers, for serving**

Mix cream cheese and curry powder, then refrigerate in a sealed bowl overnight to allow the cream cheese to absorb the curry. Mold or place cream cheese on plate. Top cream cheese with green onions. Top onions with chutney. Top chutney with walnuts. Serve with crackers.

Note: Wheat thins are especially good with this dip.

*Julie Dees,  
Jackson, MS*

**Skinny Buffalo Chicken Dip****4 oz. reduced fat cream cheese, softened****1 c. fat free sour cream****1/2 c. Franks hot sauce or brand of choice****1/2 c. crumbled blue cheese****1 tsp. white wine vinegar****2 c. cooked, shredded, chicken****Celery, chips, or crackers, for serving**

Mix first five ingredients until smooth. Add chicken. Put in crock pot on low for 3-4 hours. Serve warm with celery, chips or crackers.

*Clay Williams  
Brandon MS*



**D I P S****Garlic Hummus**

**1 (15.5 oz.) can garbanzo beans (chickpeas),  
drained or 2 c. cooked chickpeas**

**3 garlic cloves**

**3 tbsp. olive oil**

**2 tbsp. lemon juice**

**1 tbsp. peanut butter or tahini**

**Dried cumin, to taste**

**Salt and pepper, to taste**

**Pita bread or chips, for serving**

Place all ingredients in food processor. Cover and puree until smooth. Adjust seasonings to taste. Serve with pita bread or chips.

*Amanda Lyons,*

*Jackson, MS*

**“Mississippi Caviar”**

**Cilantro**

**2 cans of black-eyed peas**

**Green onions, chopped (include some tops)**

**1/2 bell pepper, finely chopped**

**1/2 small can of green chiles**

**1/2 colored sweet pepper**

**Italian dressing or dry Italian soup**

**Balsamic vinegar to taste (optional)**

“Mix all together with Italian Dressing (not soupy). You may also use some dry Italian soup mixture . . . Optional: Add balsamic vinegar for taste.”

*Janis Roberts*

*Ridgeland, MS*



# *Soups & Salads*

A "Grand Re-Union" banquet for James Smith was held at the Manship House on June 6, 1883. The following excerpt is from a newspaper clipping describing the event.

"The entertainment complimentary to our ex-townsmen, Mr. James Smith, announced for last Wednesday night, at the residence of Mr. C. H. Manship, was a complete success. It was a fitting well-timed tribute to a gentleman who has endeared himself to this community. The residence and grounds were elegantly decorated and illuminated for the occasion, and the large company of ladies called to pay their re-time in the social convening addresses were made by Mayor McGill, Gov. Lowry, Col. Wm. French, of Vicksburg, Gen. Wirt Adams and Rev. Dr. Hunter. To all which Mr. Smith responded in a very entertaining manner. A sumptuous feast had been spread in the spacious dining room, which was superintended by Mrs. Thos. Green, Mrs. J. L. Stevens, Mrs. J. H. Boyd and Mrs. J. L. Power. Altogether it was an event that will be long and pleasantly remembered."



MDAH: 1993.5.27ab

## S O U P S

### **Creamy Crab Bisque**, Yields 8 (10 oz.) servings

- |   |  |
|---|--|
| <b>2 tbsp. vegetable oil</b>            | <b>1/2 c. butter</b>   |
| <b>1 lb. crab meat back fin or lump</b> | <b>1/2 c. flour</b>  |
| <b>1 lb. crab claw meat</b>             | <b>1 1/2 qt. Seafood Broth or Bouillon (If can't find use chicken broth)</b> |
| <b>1 yellow onion, diced</b>            | <b>1 1/2 c. Heavy Cream</b>  |
| <b>1 green bell pepper, diced</b>       | <b>Salt and Pepper, to taste</b>   |
| <b>3 celery stalks, diced</b>           | <b>Favorite Hot Sauce, to taste</b>  |
| <b>1 tsp. fresh thyme, chopped</b>      | <b>1 bunch green onions, sliced fine</b>                                     |
| <b>1 bay leaf</b>                       | <b>2 tbsp. parsley, chopped</b>  |
| <b>1 tbsp. Old Bay seasoning</b>        |  |
| <b>1 tsp. Cajun seasoning</b>           |  |

Melt butter and flour together in a small skillet to make roux.

Cook over medium heat for about five minutes, then set aside. Sauté

vegetables in oil until slightly caramelized. Add

thyme, bay leaf, seasonings, and roux. Cook for

about 2 minutes. Slowly add hot broth into pot,

stirring constantly until incorporated. Add heavy

cream and bring to a simmer. Reduce heat,

simmer about 30 minutes, stirring every so

often. Adjust seasonings to your liking and finish with

crab meat, green onions, and parsley.



"MDAH Governor's Mansion." MDAH. <http://mdah.state.ms.us/museum/mansion.html>

*Matt Huffman*

*Governor's Mansion Chef*

**S O U P S****Butterbean Bisque, Serves 6****4 c. rich chicken or ham stock****1 stalk of celery, chopped****2 leeks (white part only), sliced****4 tbsp. butter****4 tbsp. olive oil****3 tbsp. parsley, chopped****1/4 c. flour****1/2 c. vermouth****1 tsp. thyme****Sprinkle of red pepper flakes****White pepper and salt, to taste****2 (22 oz.) pkg. frozen butterbeans****1 c. half & half**

Cook butterbeans in stock. Drain and reserve stock. Sauté celery, leeks, and parsley in butter and olive oil until wilted. Stir in flour to make a blonde roux. Add vermouth and drained stock to roux. Add seasonings. Stir until blended. Add butterbeans. Blend mixture in a food processor until smooth. Return to pot and keep warm. Add half & half before serving. Salt to taste.

*Peggy Jeanes**Jackson, MS***Corn Chowder****2 cans whole kernel corn****2 cans creamed corn****1 qt. Half & Half (may also use fat free)****4 cans cream of potato soup****1 lb. hot sausage, cooked and drained****1 lb. mild sausage, cooked and drained****Salt and pepper****Tony's and Cayenne Pepper, to taste**

Mix and season to taste. Put in crock pot or on stove to heat.

*Brenda Cole**Brandon, MS*

## S O U P S

**Mary Lou's Artichoke Soup****1 can artichokes (packed in water), drained and quartered****1 medium onion, chopped****2 cans chicken broth (no/low-sodium)****1 leek, cleaned and chopped into 1 in. pieces, including tender green part****Salt and pepper, to taste****1 "pat" or tsp. of butter****1/2 lemon, juiced**

Combine broth, onion, and leeks in pot. Simmer until done, but do not brown. Turn off heat. Add artichokes, pepper, salt, oil, and lemon juice. Heat for just another moment. Enjoy!

*Mary Louise Nosser  
Vicksburg, MS*

**Lebanese Chicken Soup****6-8 c. water****5-6 pieces of chicken, cleaned and skinned****1/4 c. pine nuts or slivered almonds****2 tsp. salt****1/2 tsp. pepper****1/4 tsp. cinnamon****1 c. rice**

Gently boil pine nuts and chicken in water. Remove meat from bones and return to broth. Add seasonings and rice. When rice is done, adjust spices.

Be sure to have a wonderful, crusty bread with this!

*Mary Louise Nosser  
Vicksburg, MS*

**Butternut Squash Soup****2 lb. butternut squash, peeled and cubed****2 apples, peeled and cubed****1 large onion, chopped****3 tbsp. butter****1 tsp. ground ginger****2 c. vegetable stock****Milk or cream**

Heat the butter in a soup pot and sauté the onions until they are softened. Add the squash, apples, ground ginger, cider, and stock. Cover and cook until softened, about 25 minutes or longer. Blend the soup, thinning with additional stock if needed. Add heated milk or cream just before serving.

*Lynn Stuart  
Madison, MS*

## S O U P S

**Special Visitor Soup****1 can chili****1 can Rotel****1 can each any 4 vegetables of your choosing, with liquid**

Combine all in sauce pan. Heat and Serve.

Note: This is a great recipe to use while camping.

*Andrew "Lucky" Osborne  
Clinton, MS*



A SPECIAL VISITOR COMES TO  
POSSUM RIDGE

Based on an original story by Elizabeth Coleman.  
Adapted and illustrated by Chuck Galey.

For ordering information, please click the link below.

<http://mdah.state.ms.us/pubs/index.html#books>



## SALADS

**Slap-Yo-Mama Tomato Salad****1 medium ripe tomato (per person)****1 tbsp. onion, grated****1 tbsp. fresh mint, chopped****1/2 tsp. salt****2-3 tbsp. olive oil****1/2 lemon, juiced**

Cut tomatoes into bite-size pieces and place in refrigerator. In a small bowl, combine grated onion, salt, pepper, and mint. Crush well with fingers. Add oil and lemon. Mix well. Pour over tomatoes.

“This dressing makes tomatoes edible even in the dead of winter! Have cornbread handy to sop up that wonderful broth!”

“If this doesn’t make you the belle of the ball then nothing will!!!”

*Mary Louise Nosser*

*Vicksburg, MS*



June Garland-1938 Crystal Springs Tomato Festival Queen. MDAH Collection: Hamilton (Luther) Photograph Collection PI/1994.0004—Call Number: PI/1994.0004/Box 148 Folder 1; System ID: 415.

**S A L A D S****Grandma Margaret's Cucumber Salad**

- |                       |                                       |
|-----------------------|---------------------------------------|
| <b>1 c. sugar</b>     | <b>1/4 tsp. pepper</b>                |
| <b>1/2 c. vinegar</b> | <b>1 onion, sliced</b>                |
| <b>1/2 c. water</b>   | <b>4 cucumbers, peeled and sliced</b> |
| <b>1/4 tsp. salt</b>  |                                       |

Mix and refrigerate overnight.

*Stacey Everett*  
*Richland, MS*

**Easy Fruit Salad**

- |   |   |
|---|---|
| <b>1 can pineapple chunks, drained</b>        | <b>1 (21 oz.) can peach pie filling</b> |
| <b>2 large cans mandarin oranges, drained</b> | <b>2 bananas, sliced</b>                |
| <b>1 (16 oz.) pkg. frozen strawberries</b>    |   |

Mix all fruit together. Add peach pie filling. Chill before serving.

*Emily Hunt*  
*Clinton, MS*

**Great Aunt Ursie's Overnight Layer Salad**

- |  |  |
|--|--|
| <b>1/2 head lettuce, shredded</b>        | <b>1 c. celery, chopped</b>            |
| <b>1/4 c. onions, minced</b>             | <b>1 lb. bacon, crisp and crumbled</b> |
| <b>4 c. frozen peas, uncooked</b>        | <b>6 hard boiled eggs, chopped</b>     |
| <b>3 c. mayonnaise or salad dressing</b> | <b>Diced tomatoes, optional</b>        |
| <b>12 oz. Monterey Jack cheese</b>       |  |

In 10x10 in. plastic container or glass casserole dish, layer the following ingredients: lettuce, celery, onions, frozen peas, and mayonnaise or salad dressing. One hour before serving add layers of hard boiled eggs, Monterey cheese, and bacon. A layer of diced tomatoes can also be added, but they do not keep as well as the rest of the salad. This can be used up to three days if refrigerated.

*Stacey Everett*  
*Richland, MS*

## S A L A D S

### **Marinated Chinese Vegetable Salad**

- 1 (14 1/2 oz.) can French style green beans, drained**
- 1 (15 oz.) can English peas, drained**
- 1 (14 oz.) can “fancy” Chinese vegetables, drained**
- 1 c. celery, sliced**
- 1 (5 oz.) can water chestnuts, drained and sliced**
- 1 (6 oz.) jar of mushrooms, drained and sliced**
- 1 medium red or white onion, sliced**

Drain well and combine all ingredients in large bowl.

### **Dressing**

- |                             |                    |                                       |
|-----------------------------|--------------------|---------------------------------------|
| <b>3/4 c. white vinegar</b> | <b>3/4 c. oil</b>  | <b>1/2 tsp. freshly ground pepper</b> |
| <b>3/4 c. sugar</b>         | <b>1 tsp. salt</b> |                                       |

Mix all ingredients in small bowl and stir until sugar is completely melted.

Pour dressing mixture over vegetables in large bowl and mix well.

Refrigerate and stir 3-4 times, preferably 24 hours prior to serving. Drain well and transfer to lettuce lined serving dish. Goes well with any meats. This will keep several weeks in the refrigerator.

“Yummy good!!!”

*Billie Henry*

*Jackson, MS*



## S A L A D S

### Bulgur Citrus Salad

**3 oranges**

**1 c. bulgur**

**1 lemon**

**2/3 c. roasted and salted sunflower seeds**

**1 lime**

**1/2 c. dried cranberries**

**1 yellow bell pepper, chopped**

**1 tbsp. fresh ginger, minced**

**Mint, chopped**

**Few drops hot pepper sauce**

**3/4 c. water**



Combine zest and juice of one orange, the lemon, and the lime. Add water plus few drops hot pepper sauce. Microwave 1 minute and pour over bulgur. Stir in ginger. Cover and let stand for one hour. Fluff the bulgur with a fork and add orange segments from the remaining two oranges, bell pepper, dried cranberries, sunflower seeds, and mint. Can serve chilled or at room temperature.

*Mary Lohrenz*

*Jackson, MS*

### Honey Chicken Salad

**4 c. cooked chicken**

**3 celery ribs**

#### Dressing

**1 1/2 c. mayonnaise**

**1/3 c. honey or to taste**

**1 c. cranberries, sweetened and dried**

**1/2 c. pecans or walnuts, chopped**

**1/4 tsp. salt**

**1/4 tsp. pepper**

Mix the salad ingredients and combine with the dressing.

*Janis Roberts*

*Ridgeland, MS*

## SALADS

### Sister's Swedish Chicken Salad

**2 cans of chicken**

**1 small pkg. frozen peas**

**Cubed cheese: Swiss, Amish or Havarti, as much as you choose**

**1/2-3/4 head of lettuce, chopped**

**1 small pkg. frozen corn**

**1 c. cooked rice**

#### Sauce

**6.7 oz. mayonnaise**

**Dry mustard, and Italian spice, to taste**

**3.4 oz. sour cream**

Mix the meat and vegetables together. When ready to serve, pour sauce over salad.

*Stacey Everett*

*Richland, MS*

### Artichoke Rice Salad

**1 (6 oz.) pkg. of long grain wild rice (prepared as directed, but without the butter and cooled)**

**1 (2 1/2 oz.) jar of pimentos**

**1 (14 oz.) jar of artichoke hearts, drained and chopped**

**3/4-1 c. celery, chopped**

**12 stuffed olives, sliced**

**1 onion, chopped (optional)**

**1/2 c. mayonnaise**

**1 tsp. curry powder**

**Tomato wedges, for decoration**

Mix all ingredients except tomato wedges, which will be used as garnish.

*Anne Webster*

*Jackson, MS*

## SALADS

### Vermicelli Salad

**8 oz. of vermicelli such as Barilla's whole grain thin spaghetti**  
**1/2 c. olive oil**  
**3 tbsp. lemon juice**  
**2 heaping tbsp. Cavender's Greek seasoning or 1 tbsp. Greek seasoning & 1 tbsp. Tony's Creole seasoning**  
**3 tbsp. Hellman's Mayo**  
**1 (4 oz.) can ripe olives, chopped**  
**1 (4 oz.) jar pimientos, chopped**  
**4-6 green onions, chopped**

Cook vermicelli until tender and drain liquid. Mix other ingredients and add to vermicelli. Mix well and Refrigerate.

I add whatever else I feel like, such as a can of black beans (rinsed), a can of shoe peg corn (drained), and sometimes chicken (cooked and cubed).

Best served at room temperature.

*Donna Dye*  
*Ridgeland, MS*

### Sweet Corn and Black Bean Salad

**6 ears of corn**  
**2 cans of black beans, drained and rinsed**  
**Olive oil**  
**1 red bell pepper, diced**  
**1/2 small Vidalia onion, minced**  
**1-2 jalapeno peppers, seeded**  
**1 pkg. feta cheese, crumbled (or less)**  
**1/2 bunch fresh cilantro leaves, chopped**  
**Black pepper**  
**Balsamic vinegar**

Cut corn off cobs and sauté in olive oil for just a few minutes. Mix black beans with corn. Add red pepper, onion, jalapeno peppers, feta, and cilantro. Season with black pepper and dress with olive oil (not much) and balsamic vinegar. Enjoy!

*Katie Blount*  
*Jackson, MS*





## S A L A D S

### Broccoli Salad

**3 oz. ramen noodles (dried packet), broken  
(throw away flavor packet)**

**4 tbsp. butter**

**1 c. walnuts, chopped**

**1 head Romaine lettuce (small pieces)**

**1 bunch of green onions, chopped**

### Dressing

**1 1/2 tbsp. soy sauce**

**1/4 c. apple cider or wine vinegar**

**1/2 c. oil**

**1/2 c. sugar**

**Salt and pepper, to taste**

Brown nuts and noodles in butter. Cool on paper towel. Prepare greens and toss in bowl with nuts. Heat dressing ingredients until sugar dissolves. Cool and refrigerate.

*Caroline Hoff*

*Clinton, MS*

### Cucumber Sour Cream Mold

**1 pkg. (8-serving size) or 2 pkg. (4-serving  
size) Lime Gelatin**

**1/4 tsp. salt**

**1 1/2 c. boiling water**

**1 1/2 c. cold water**

**1 tbsp. lemon juice**

**1/2 c. Miracle Whip**

**1/2 c. sour cream**

**1 1/2 c. cucumber, peeled, seeded, and  
chopped**

**2 tbsp. onion, minced**

**1 tsp. dill weed**

Stir boiling water into gelatin and salt in a large bowl until dissolved (2 to 2 1/2 minutes). Stir in cold water and lemon juice. Refrigerate until slightly thickened (consistency of unbeaten egg white). Mix salad dressing and sour cream until blended well. Stir into thickened gelatin. Refrigerate about 15 minutes or until thickened. Stir in cucumbers, onion and dill weed. Pour into 5 cup mold. Refrigerate about 4 hours until firm. Unmold.

*Karen Gibson*

*Hillman, MI*

# Vegetables & Side Dishes

The following excerpt is from a letter dated September 11, 1879. The letter was written by Charles Manship Jr., who lived in Minnesota, to his younger brother, Luther Manship, who was living in McComb, MS.

*“ . . . This is a trying month on Minnesota households. Coal has to be put in for the winter with some wood then the vegetables for winter use, such as potatoes, cabbage, parsnips, beets, onions, turnips, celery & to be in the cell-freezing weather put in for our this winter potatoes, 100 2 bushels parsnips & turnips 1 of stalks of celery —this will carry us through to first of next July—when we will begin getting new vegetables—so you can see it costs a little something to get through September in good shape . . . ”*



MDAH: 1972.30.46ab

*Charles Henry Manship, Jr.*

**VEGETABLES & SIDE DISHES****Grandma's Corn Pudding**

<b>1 pt. milk</b>	<b>3 tbsp. sugar</b>
<b>1 can corn</b>	<b>1/2 tsp. salt</b>
<b>2 eggs, beaten</b>	<b>1/2 tsp. pepper</b>
<b>4 tbsp. butter</b>	<b>1 tsp. flour</b>

Preheat oven to 350°. Mix and bake in greased casserole dish until custard is set.

*Stacey Everett*

*Richland, MS*

**Cheesy Corn Casserole**

<b>2 cans whole kernel corn, drained</b>	<b>1/4 c. milk</b>
<b>2 tbsp. butter or margarine</b>	<b>Red pepper, to taste</b>
<b>1 (4 oz.) can green chili peppers, chopped</b>	<b>1/4 tsp. salt</b>
<b>1 (8 oz.) block cream cheese</b>	<b>1/4 tsp. garlic salt</b>

Melt butter with cream cheese. Mix with remaining ingredients. Bake at 350° for 20-25 minutes.

*Nancy Bounds via De' Layton*

*Richland, MS*

**Great Aunt Toni's Candied Sweet Potatoes**

<b>6 Sweet potatoes</b>	<b>1 pt. carton whipping cream</b>
<b>1/2 c. Brown sugar</b>	<b>1/4 c. white sugar</b>
<b>1 tbsp. flour</b>	

Peel sweet potatoes, drop in salt water and cook until just tender. Slice in half and place in a casserole dish. Combine sugar and flour then sprinkle over sweet potatoes. Pour cream over all. Bake at 350° for 45 minutes.

*Stacey Everett*

*Richland, MS*

**VEGETABLES & SIDE DISHES****Carolyn's Asparagus Casserole****3 cans of asparagus****2 eggs****1 can cream of celery soup****1 c. mayonnaise****12 oz. grated Monterey jack cheese**

Mix together all ingredients except asparagus. Drain the asparagus so that no liquid remains. Fold asparagus into other ingredients, being careful to keep pieces intact. Pour into 8x12 in. casserole dish. Bake at 350° for about 30 minutes or until set and very lightly browned on top.

*Anne Webster**Jackson, MS***Joyce's Asparagus Casserole****Pkg. rolled cracker crumbs****2 cans green asparagus****1 can mushroom soup****1 can milk (soup can)****3 eggs, boiled and sliced****1 lb. cheese, grated**

Mix soup and milk. Grease casserole dish. Layer ingredients as follows: cracker crumbs, asparagus, cheese, asparagus. Pour soup mixture over this and top with cheese. Cook 30 minutes in 350° oven.

*Joyce B. Smith**Brandon, MS***Betty's Squash Casserole****6-8 squash, boiled and drained****1 can of mushroom soup****1 egg****2 slices of bread, crumbled****1/2-3/4 stick of butter****1/2 onion, chopped****Bell pepper, chopped**

Sauté onions in butter and bell pepper. Add to squash along with soup, egg, and bread. Salt and pepper to taste. Top with crumbled crackers rolled in melted butter. Bake at 350° for 30-40 minutes until brown.

*Anne Webster**Jackson, MS*

## VEGETABLES & SIDE DISHES

### Fantastic Green Beans, Serves 6-8

**2 cans green beans (whole, cut, or French style)**

**3/4 stick of butter**

**1/3 c. brown sugar**

**Garlic salt**

**6-7 slices uncooked bacon, chopped**



MDAH: 1985.70.8

Drain beans and place in baking dish.

Sprinkle with garlic salt. Melt butter and stir in brown sugar. Pour over beans. Top with chopped uncooked bacon. Bake uncovered at 325° for 30 minutes.

*Brenda Cole*

*Brandon, MS*

### Miss P's Copper Carrots

**2 cans carrots, drained and sliced**

**1 onion, sliced**

**1 green pepper, chopped**

**1 garlic clove, minced (optional)**

**1 can tomato soup, undiluted**

**1/2 c. sugar**

**2/3 c. white vinegar**

**1 tsp. dry mustard**

**1/4 c. oil**

**1 tbsp. Lea & Perrins**

**Salt and pepper, to taste**

Mix together soup, vinegar, dry mustard, oil, salt, pepper, and Lea & Perrins. Bring to a boil and pour over onion, carrots, and pepper mixture.

Let stand in refrigerator overnight.

*Anne Webster*

*Jackson, MS*

**VEGETABLES & SIDE DISHES****Elizabeth Nicols' Southern Cornbread Dressing**

<b>1 pan of cornbread, crumbled</b>	<b>2 tbsp. butter</b>
<b>3/4 loaf of white bread, crumbled</b>	<b>3 eggs</b>
<b>3 c. rich stock (or 3 c. of water and 3 tbsp. of butter)</b>	<b>Salt, pepper and other seasonings, to taste</b>
<b>2 onions, finely chopped</b>	<b>1 pt. oyster (optional)</b>
<b>2 c. celery, finely chopped</b>	

Pour stock over crumbled bread. Cook celery and onion in butter and add to bread mixture. Add all other ingredients. Stuff fowl or bake in pan.

*Randy Nicols and Elaine Owens*

*Brandon, MS*

**Macaroni Red**

<b>1 pkg. of shell macaroni, cooked</b>	<b>2 tbsp. water</b>
<b>2 cloves of garlic, minced</b>	<b>4 tbsp. bacon grease (or to taste)</b>
<b>2 cans tomato paste (Buffalo brand or preference)</b>	

Mix tomato paste and water. Fry minced cloves in bacon fat until cloves are translucent. Mix everything together.

"This simple and cheap recipe comes from my Grandmother and was one of the dishes her family ate a LOT of during the Depression. Us grandkids loved it and would beg her to make it all the time."

*S. Shake DeLozier*

*Ridgeland, MS*





## VEGETABLES &amp; SIDE DISHES

**Grandma Gibson's Deluxe Macaroni, Serves 4****2 c. macaroni****2 c. large curd cottage cheese****1 c. sour cream****1 egg, slightly beaten****3/4 tsp. salt****1/8 tsp. pepper****2 tsp. Dijon mustard****2 1/2 c. cheddar cheese, shredded**

Preheat oven to 400°. Cook macaroni according to pkg. directions. Meanwhile, in a large bowl, combine the cottage cheese, sour cream, egg, salt, pepper, mustard, and 2 c. of cheddar cheese.

Drain the macaroni thoroughly in a colander and toss with the cheese mixture in the bowl. Spread the mixture evenly in a buttered 8x8x2 in. baking dish. Top with the remaining 1/2 c. of cheese and bake uncovered for 30-45 minutes or until set. If the macaroni and cheese is browning too quickly, cover with aluminum foil after 20 minutes of baking.

*Stacey Everett  
Richland, MS*

**Great Grandma Noss' Macaroni and Cheese Casserole****1/2 c.-1 lb. sharp cheddar cheese, grated****3 c. elbow mac.****1 qt. tomatoes****1 tbsp. butter**

Cook macaroni about 13 minutes in salted water. Drain. Place half the macaroni in a greased casserole dish. Layer half the cheese over the macaroni, then add another layer of macaroni. Sprinkle with salt and pepper. Add the remaining cheese. Pour tomatoes over the cheese. Dot with about 1 tbsp. of butter. The liquid in the tomatoes should be visible at about half the depth of the casserole. Bake at 350° for an hour or until the top layer of cheese is light brown.

*Stacey Everett  
Richland, MS*



**VEGETABLES & SIDE DISHES****Betty's Hash Brown Casserole**

<b>1 (30 oz.) pkg. frozen country style hash browns</b>	<b>1/2 c. onions, chopped</b>
<b>2 c. cheddar cheese, shredded</b>	<b>1 tsp. salt</b>
<b>1 stick of butter</b>	<b>1/4 tsp. pepper</b>
<b>1 pt. sour cream</b>	

Melt butter over low heat. Add cheese until melted. Remove from heat. In a separate bowl, mix sour cream, onion, salt and pepper. Add butter and cheese mix. Mix with frozen hash browns. Spread in large casserole dish. Slightly dot the top with butter. Bake at 350° for 30 minutes.

*Betty Craft Robinson*

*via De' Layton*

*Richland, MS*

**Mary's Hash Brown Casserole**

**1 (32 oz.) pkg. frozen hash brown potatoes, thawed**  
**1 (4 oz.) c. fat-free cheddar cheese, shredded**  
**1 (16 oz.) carton fat-free sour cream**  
**1 (10 3/4 oz.) can reduced fat cream of mushroom soup, undiluted**  
**1 c. green onions, chopped**  
**1/4 tsp. black pepper**

Combine all ingredients and stir well. Place in greased 13x9 in. pan and bake at 350° for one hour.

*Mary Lohrenz*

*Jackson, MS*

**VEGETABLES & SIDE DISHES****Shoepeg Corn Casserole, Serves 6-7****1/2 c. onion, finely chopped****1/2 c. celery, chopped****1/4 c. bell pepper, chopped****1 (10 3/4 oz.) can cream of celery soup, undiluted****1 c. sour cream****Dash of red (cayenne) pepper****1/2 c. shredded Monterey jack or cheddar cheese****2 (11 oz.) cans shoepeg or white corn, drained****3/4 c. Ritz or Club crackers, crushed****2 tbsp. butter, melted**

Spray a medium frying pan with oil and sauté the onion, celery, and bell pepper for 4-5 minutes. Allow the vegetables to cool. Preheat oven to 350°. In a large bowl, combine the soup, sour cream and cheese. Stir in the onion, celery, bell pepper and red pepper. Stir in the drained corn. Pour mixture into a greased 2-qt. baking dish. Sprinkle with the cracker crumbs. Drizzle with butter and bake, uncovered at 350° for 20-25 minutes or until bubbly.

*Noreen Prouty**Brandon, MS***Lebanese Shed-dee-yee (Rice-a-Roni)****2 tbsp. butter****2 3/4 c. very hot water****1 tsp. salt****1/2 c. broken spaghetti****1/2 c. rice****A dash of pepper and cinnamon****Plain yogurt (optional)**

Brown rice and spaghetti in butter, stir constantly. Add hot water; cover and boil gently, approximately 15 minutes. When broth is gone, leave cover on pot, turn off fire.

If you enjoy yogurt, put a dollop on your serving. Yum!

*Mary Louise Nosser**Vicksburg, MS*

## VEGETABLES & SIDE DISHES

### Lebanese Dirty Rice

<b>1/4 c. olive oil</b>	<b>1 tsp. salt</b>
<b>1 medium onion, thinly sliced</b>	<b>Fresh pepper, to taste</b>
<b>7 c. water</b>	<b>1/4 c. lemon juice</b>
<b>1 c. rice</b>	<b>1 fresh sprig of mint</b>
<b>1 c. lentils</b>	

**This recipe can be served as a side the first day and soup the second day.**

Brown onions in olive oil very slowly, stirring frequently until dark. Boil water in large pot and cook lentils (10 minutes) before adding rice. When onions are dark enough, slowly add approximately 1 1/2 c. of the pot liquid to the onions. Mash as for a roux, simmering until thick. Once thickened add to rice and lentils along with salt, pepper, lemon juice, and a drop of mint (remove mint before serving).

**These additional ingredients are needed to make the soup:**

**1 can of chick peas**

**Chicken broth, as desired**

Depending on desired amount of soup, measure out 1-2 (or more) cups of rice and lentil mixture. Combine with desired amount of water or chicken broth. Pour liquid from chick peas and add peas to pot. Add another dollop of olive oil and lemon juice. Add another sprig of mint if you have it. Enjoy!

“Very hardy and very good for you. Football watchers will love this!”

*Mary Louise Nosser  
Vicksburg, MS*



## VEGETABLES & SIDE DISHES

### Chicken Dressing Casserole

**4 c. cornbread, crumbled**

**1 c. celery, chopped**

**3/4 c. onion, chopped**

**1 stick oleo**

**1 can cream of chicken soup**

**1 can chicken with rice soup**

**1 can chicken broth**

**Salt and pepper, to taste**



Sauté celery and onion in oleo. Mix cornbread, soups, and broth. Add to the celery and onion mixture. Divide in half and put one layer in casserole. Put chopped chicken on this, then top with remaining half of dressing mixture.

Bake at 350° for one hour.

“I cook my cornbread in an iron skillet and let brown very little. And I usually use three eggs in the cornbread. When I cook the casserole, I put a sheet of foil lightly over it for the first 15 minutes and then remove it for browning. Hope you enjoy!”

*Joyce B. Smith via De' Layton*

*Richland, MS*

# Main Dishes & Meats



MDAH: 1985.70.11



MDAH: 1985.70.17

**MAIN DISHES & MEATS****Mississippi Seafood Casserole****7 tbsp. unsalted butter or olive oil****1 c. sweet onion, diced small****2 1/2 c. warm milk****6 tbsp. all purpose flour****4 oz. white cheddar cheese, shredded****2 oz. parmesan cheese, grated****1/4 lb. lump crab meat****1/4 lb. raw lobster tail, diced****1/4 lb. medium raw shrimp 36-40 P&D, tail off,****1/4 lb. raw oysters or scallops****1/2 tsp. Old Bay seasoning or favorite seafood seasoning****Pinch of cayenne and white pepper****Salt and pepper, to taste**

Preheat oven to 350°, lightly butter 8x8 in. casserole dish.

Melt 3 tbsp. of butter or olive oil in a skillet, sauté onion and celery until tender. Add old bay, cayenne, salt, and pepper to the pan at the end.

Melt 4 tbsp. of butter/olive oil in a small sauce pan. Incorporate flour and cook roux for 1 minute. Whisk in hot milk and cook over medium-high heat until it comes to a boil. Reduce heat and simmer for 2 minutes. Remove from heat, add cheddar and whisk until smooth.

In a medium mixing bowl mix onion, celery, and seafood into sauce. Pour into casserole dish and top with parmesan.

Bake uncovered for 25 minutes or until seafood is cooked through and top is lightly browned. Garnish with chopped parsley and chives.

This is a great meal or side dish for steaks.

*Matt Huffman*

*Governor's Mansion Chef*



## MAIN DISHES & MEATS

### Crock Pot Corned Beef & Cabbage, Serves 3-4

**Prep time: 20 minutes**

**Cooking time: 7 1/2-8 1/2 hrs.**

**2 lb. new potatoes, cleaned and halved**

**1 medium onion, sliced**

**1 tbsp. garlic, minced**

**Salt and black pepper**

**2-3 lb. corned beef brisket**

**1 small cabbage, washed and quartered**

**1/4 c. apple cider vinegar**

**Water**

Spray the inside of a 5 qt. crock pot with olive oil. Place potatoes in the bottom of the pot. Spread the onions and garlic over the potatoes. Add salt and pepper to taste. Remove any large bits of fat from the brisket and discard any spice packet that came with it. Rinse the brisket off and place it, fatty side up, on top of the potatoes. Add water to barely cover the brisket. Cook on low for 6-7 hours. Add the cabbage and vinegar. Add water to cover the cabbage. Cook on high for 1 1/2 hours more. Take the brisket out and let it stand for 10-15 minutes before carving across the grain.

*Noreen Prouty*

*Brandon, MS*



MDAH: 1985.70.2

## MAIN DISHES & MEATS

### Upper Peninsula Cornish Pasties (Pronounced Pass-tee)

#### Pastry

**3 1/2 c. sifted flour**

**1 1/4 c. Crisco**

**1 tsp. salt**

**1/2 c. cold water**

#### Filling

**6 medium sized potatoes**

**1 1/2 lb. flank or round steak**

**3/4 c. onions, chopped**

**3/4 c. rutabaga**

**Butter or margarine**

**Salt and pepper**

Pastry: Combine ingredients for crust same as a pie crust. Adjust flour and water as needed. Divide into 6 equal parts and roll into a circle the size of a medium pie plate, about 9 inches.

Filling: Slice steak into small cubes. Peel and cube potatoes and rutabaga into quarter to half-inch cubes. Combine meat, potatoes, chopped onion, and rutabaga and mix thoroughly. Place 1/6 of the filling on half of one of the rolled dough. Top with about 3 pats of butter and salt and pepper to taste. Fold the other half of the crust over the top of the filling making a half moon pie and seal the edges well, pressing down firmly. A bit of water may be spread on the edges to make a firmer seal. Cut 2 or 3 small vent slits in the top of each. Repeat with other 5 crusts. Place on baking sheet and bake at 375° for 15 minutes—reduce heat to 350° and bake for 45 minutes. Add a tossed salad and you have a complete meal. (Freezes well).

“In our home they were a Christmas Eve dinner, and one extra was always made. At our house Santa got a pastie instead of cookies and milk.”

Pasties were made and taken underground by the miners for a hearty lunch. They were sometimes warmed using the miner's lights.

*Karen Gibson*

*Hillman, MI*

## MAIN DISHES & MEATS

**Italian Chicken**, Serves 6-8

**Prep time: 35-45 minutes**

**Cooking time: 45-50 minutes**

**1/2 c. oil**

**6-8 skinless, boneless chicken breasts, washed and patted dry**

**2 eggs, beaten**

**1 c. Italian bread crumbs**

**1 1/2 tbsp. butter**

**24 oz. tomato sauce (no salt)**

**1 1/2 tbsp. basil**

**1/4 tsp. black pepper**

**1/4 tsp. garlic powder**

**1/2 c. parmesan cheese, shredded**

**6 oz. mozzarella cheese, sliced**

Preheat oven to 350°. Heat the oil in a large skillet over medium heat. Dip chicken into the beaten eggs, coating it well, then roll the chicken in the breadcrumbs. Brown the breaded chicken in the hot oil, drain it on paper towels, then place in a 13x9 in. casserole dish in a single layer. Allow the oil in the skillet to cool a bit. (Otherwise you will be cleaning the kitchen the rest of the night). Add the butter, tomato sauce, basil, pepper, and garlic to the warm oil in the skillet. Bring the sauce to a simmer for 5-10 minutes and then pour it over the chicken. Sprinkle the chicken with the Parmesan cheese. Cover the casserole dish with foil and bake at 350° for 35-40 minutes. Uncover dish and top with triangles of mozzarella and return to the oven for 10 minutes more. Serve over hot buttered noodles or yellow rice.

Note: You can also cook this completely uncovered—it comes out with a crustier, almost caramelized topping. It's good both ways.

*Noreen Prouty*

*Brandon, MS*

## MAIN DISHES AND MEATS

**Lemon Broiled Chicken****1/2 c. canola oil****2 fresh lemons, juiced****8 tbsp. Lea & Perrins****Salt and pepper****Hen\***

\* "I like to get a hen and have it cut with wing & breast attached and leg & thigh attached (4 pieces)."

Mix oil, lemon, and Lea & Perrins. Put in shallow rectangular dish. Place chicken at base of oven set to broil. Baste and turn until very brown (about 45 minutes). If the Lea & Perrins cooks out, add more. Best eaten right after cooking. The sauce is great for dunking white bread.

*Joan Dattel*

*Jackson, MS*

**Chicken Cheese Bake****1 can crescent rolls****1/2 can of chicken broth (approximately)****Large can of chicken, drained or chicken breast, cooked and shredded****Cheddar cheese, grated****3 cans cream of chicken soup**

Line crescent rolls in the bottom of a 9x13 in. glass pan. Spread chicken on top. Mix soups and chicken broth together. Pour over chicken. Cover with grated cheese.

Bake at 375° for about 20 minutes (or until bottom is golden brown).

*Brenda Cole*

*Brandon, MS*

## MAIN DISHES AND MEATS

### Roast Chicken

**1 whole chicken, cleaned out**

**1 head of garlic, peeled**

**2 shallots**

**4-6 fresh rosemary twigs, 1/2 minced**

**Olive oil**

**2 tbsp. sea salt**

Pre-heat oven to 450°. Place the chicken upright, and separate the skin of the chicken from the meat all the way from the thigh to the end of the breast. Put one clove of garlic under the skin on each quarter of the chicken (two over each breast and two over each thigh). Take the minced rosemary and spread evenly under the skin over the entire top of the chicken. Take a good roasting pan with a grill (to keep the chicken suspended), and coat the bottom with about six or seven tbsp. of olive oil. Put the remaining garlic, rosemary sprigs, and shallots in the bottom of the pan. Next, liberally rub the entire chicken with olive oil, over the pan, and sprinkle with salt. Put chicken in 450° oven for 30 minutes. Then turn the oven temperature to 350° and baste chicken in pan juices. Repeat basting at 10 minute intervals for another 30 minutes, then remove chicken. Quarter the chicken into two breasts and two thighs. Chicken is ready to be served. Goes great with homemade risotto and any green vegetable.

*Sumner Holmes*

*Jackson, MS*

### Rosemary Cornish Hen, Serves 4

**2 Cornish hens, frozen**

**1 large onion, chopped**

**6 cloves of garlic, chopped or to taste**

**4 tbsp. olive oil**

**1 tsp. salt**

**1 tsp. pepper**

**2 tbsp. rosemary or to taste**

Cover bottom of crock pot with 1/2 tsp. salt, 1/2 tsp. pepper and 1 tsp. olive oil. Spread onions over the bottom of the pot. Place Cornish hens on top of the onions. Drizzle the remaining olive oil over the birds. Place half the garlic on top of the birds and the rest in the pot. Season birds with remaining salt and pepper. Top the bird with fresh or dried rosemary. Cook in crock pot on low for about 4-5 hrs. or until legs start to fall away from the body. You can adjust the amount of garlic and rosemary to your taste.

*Lynn Stuart*

*Madison, MS*

## MAIN DISHES & MEATS

### **Chicken Spinach Red Pepper Pasta**

**1 (13.25 oz.) box of whole wheat rotini**

**1 (16 oz.) chicken breast, cooked and shredded or 1 canned chicken breast, drained**

**1 (10-12 oz.) bag of fresh spinach**

**3 large red bell peppers, roasted or use jarred roasted bell peppers, drained**

**1 (8 oz.) bottle fat-free balsamic vinaigrette salad dressing**

Cook rotini to al dente and drain. Sauté spinach until barely wilted. Cut roasted red pepper into chunks. Mix rotini, chicken, spinach, red peppers, and vinaigrette dressing together. Can serve hot or cold.

*Mary Lohrenz*

*Jackson, MS*

### **Salsa Chicken Tenders**

**1 to 1 1/2 lbs. of boneless skinless chicken tenders or cut breast into tenders**

**1 pkg. of McCormick taco seasoning mix**

**1 1/2 c. cheddar cheese, shredded**

**Tony Chachere's (or salt and pepper), to taste**

#### **Salsa**

Evenly sprinkle the taco seasoning mix over the tenders. Season meat with Tony Chachere's or salt and pepper. Pour salsa over each tender (just enough to cover the tender). Bake at 350° until tenders are almost done. Sprinkle the cheese over the top of tenders and place back in oven to melt.

*Daina Nobles*

*Brandon, MS*

## MAIN DISHES & MEATS

### Sour Cream Chicken Enchiladas

**2 c. boiled chicken breasts, chopped**  
**2 c. sour cream**  
**1 can cream of chicken soup**  
**2 tbsp. onion, chopped**  
**2 c. sharp cheddar cheese, shredded**  
**2 c. green chiles, diced**

**1 jar of salsa (chipotle is very good)**  
**1 pkg. of large flour or corn tortillas (preferably flour)**  
**2 c. Monterey jack cheese, shredded**  
**Non-stick cooking spray**

Sauté onions. Mix onions with chicken, 1 can of diced green chiles, 1 c. sharp cheddar cheese, 1 c. Monterey jack cheese, and half the salsa. Microwave tortillas until soft (30-45 seconds). Spoon chicken mixture into tortillas and roll up into enchiladas. Spray 9x13 in. baking dish with non-stick cooking spray. Place rolled, stuffed tortillas in the dish. Stir together sour cream, 1 can green chiles and spoon over tortillas. Spread remaining cheddar cheese and Monterey jack cheese over tortillas. Bake at 350° for 25-30 minutes or until cheese is hot and bubbly. Serve with remaining salsa.

*Sue Hunt  
Clinton, MS*

### White Bean Tacos, Serves 4

**1 raw chicken breast, cubed**  
**2 (16 oz.) cans great white northern beans**  
**1 ea. red and yellow bell pepper, diced**  
**1 yellow onion**  
**2 tomatoes on the vine, diced**

**1 tbsp. canola oil**  
**Corn tortillas**  
**Cilantro, chopped**  
**Cumin powder**  
**Monterrey jack cheese**

In wide saucepan, add canola oil, cumin and chicken. Cook chicken evenly over medium heat. Add bell peppers, white beans, and more cumin. Turn stove to medium-low and let sit for 20-25 minutes, stirring frequently. Set out tomatoes, cilantro, tortillas, and cheese. Serve chicken mixture in large bowl. Allow guests to make their own tacos and garnish as they wish. Makes great leftovers.

*Sumner Holmes  
Jackson, MS*





## MAIN DISHES & MEATS

### Mexican Goulash

**1 lb. ground beef**

**3 c. cooked macaroni**

**1 can tomato soup**

**1/2 c. water**

**Sour cream**

**1 can Rotel diced tomatoes and green chiles**

**Cheddar cheese, shredded**

**Cumin, chili powder, salt, pepper, and dried onion, to taste**

Brown ground beef and season with cumin, chili powder, salt and pepper. Add 2-3 tbsp. dried onion or sauté freshly chopped onion with ground beef. Cook macaroni and mix with ground beef, soup, water, and tomatoes. Place in baking dish. Layer with sour cream and cheese. Bake at 350° until cheese is melted.

*Stacey Everett*

*Richland, MS*

### Spanish Rice

**1 1/2 c. of uncooked rice**

**1 lb. ground beef**

**1 large jar of black bean and corn salsa**

**Sour cream**

**Shredded cheese of your choice**

**Cumin, chili pepper, salt, pepper, and dried onion, to taste**

Cook rice. Brown ground beef and season with cumin, chili powder, salt and pepper to taste. Add 2-3 tbsp. dried onion or sauté freshly chopped onion with ground beef. Mix rice, ground beef, and salsa. Place mixture in baking dish. Top with a layer of sour cream and grated cheese. Bake at 350°F. until cheese is melted.

*Stacey Everett*

*Richland, MS*

## MAIN DISHES & MEATS

### **Habanero Chili, Serves 8**

**2.5 lb. ground beef**

**2 (16 oz.) cans kidney beans**

**2 (16 oz.) cans pinto beans**

**1 ea. red, yellow, orange bell peppers, diced**

**1 red onion, diced**

**4-5 tomatoes on the vine, diced**

**1-2 habanero pepper/s, sliced, with seeds (use 1 pepper for HOT chili—use 2 for REALLY HOT chili)**

**Chili powder, to taste**

**1-2 tbsp. canola oil**

**Monterrey jack cheese**

Heat large pot on medium heat. Add canola oil and ground beef. Add chili powder as the meat browns, stirring well. Add kidney beans, pinto beans, and more chili powder. Lower heat to medium-low. Add bell peppers, onion, and habanero pepper/s. Turn heat to low, allowing mixture to simmer while stirring frequently. After about an hour, add tomatoes and let chili sit on low heat, stirring at least once every ten minutes for about three hours. May add cheese when serving.

*Sumner Holmes*

*Jackson, MS*

### **Aunt Bea's Floor Board Crockpot Chili**

**2 lb. ground beef, browned**

**2 cans diced tomatoes, with juice**

**2 cans pinto beans, drained**

**2 large onions, chopped**

**2 tbsp. chili powder**

**1 tsp. cumin**

**1 tsp. pepper**

**Salt, to taste**

Mix all ingredients and cook in crockpot 8-10 hours on low.

"I usually mix all ingredients, except tomatoes and beans, the night before and refrigerate. The next morning fold in tomatoes and beans and cook all day. This not only saves time in the morning, but also gives the chili more time to soak up the spices. May be served over rice."

*Nell Pace*

*Pearl, MS*

## MAIN DISHES & MEATS

### Turkey Spaghetti

<b>1 to 1 1/2 lb. ground turkey</b>	<b>1 c. onion</b>
<b>16 oz. box penne pasta or preferred pasta</b>	<b>1 c. bell pepper</b>
<b>16 oz. jar Ragu sauce (Garden combination)</b>	<b>1 zucchini</b>
<b>Tomato sauce, as needed</b>	<b>1/2 eggplant</b>

Boil the pasta. Brown the ground turkey then add seasoning to taste. Boil zucchini and egg plant. Sauté the onions and bell pepper. Combine pasta, turkey, zucchini, eggplant, onions, and peppers in a pot. Add the Ragu sauce. If it is dry add tomato sauce as needed. Let simmer for about 10 minutes. You can also add a few pinches of parmesan cheese for a little extra flavor.

*Daina Nobles*

*Brandon, MS*

### Larry's Roast

<b>3 lb. beef or pork roast</b>	<b>Potatoes (white or red) enough to cover large roasting pan, cut into large pieces</b>
<b>2 large onions, sliced into large pieces</b>	<b>Black pepper, freshly ground</b>
<b>4 stems celery, cut into chunks</b>	<b>Cajun Sunshine Spice sauce</b>
<b>1 small bag baby carrots</b>	<b>1 (12 oz.) bottle Miller Black Label Draft Beer or 2 c. water</b>
<b>2 cloves garlic, thinly sliced or crushed</b>	
<b>1/4 pkg. Zesty Italian dressing</b>	

Place the roast in a shallow pan, lined with enough heavy duty foil to cover the roast. Place a layer of onions to cover entire pan, followed by a layer of potatoes to cover entire pan. Wash the roast and pat dry, then lay on top of potato slices. Add carrots, celery, and garlic to the pan. Dust the top of the roast with dressing, then sprinkle with pepper and Cajun Sunshine Spice sauce. Add beer or water to the pan (not on roast). Cover roast with foil. Cook roast in the oven for 30 minutes for every lb. of meat at 350° or cook on a 2 burner gas grill on medium low flame (30 minutes per lb.) or until instant read thermometer reads done.

*Larry Parker*

*Leland, MS*

## MAIN DISHES & MEATS

### Smash Potatoes

**4 large Irish potatoes, skin attached**

**3-4 bell peppers, chopped or sliced**

**1 large onion, chopped**

**1 large pkg. mild cheddar cheese**

**3 tbsp. butter**

**1 lb. meat (ham, sausage, or beef), cut into bite size pieces**

**Salt and pepper, to taste**

Wash potatoes thoroughly. Place the whole potatoes in a large stock pot and cover the potatoes with water. Cover and boil until the potatoes are done. Place potatoes in a 9x12 in. baking pan, cut each in half, use a potato masher to mash the whole potatoes to cover the pan. Add salt and pepper to taste. In a large skillet, sauté onion and bell pepper in butter for three minutes. Cook preferred meat in skillet until done. Pour meat mixture over potatoes and place cheese on top. The dish is ready to serve.

*Joe Walker*

*Greenville, MS*

### Breakfast Casserole

**1 lb. hot sausage**

**1 lb. mild sausage**

**1 loaf white bread**

**3-5 eggs**

**8-10 slices white or Swiss cheese**

**1/2 c. cream or evaporated milk (12 oz. & 5 oz. cans)**

**1 1/2 c. milk**

**Salt and pepper**

**Red pepper (optional)**

Butter a 9x13 in. pan or glass dish. Remove crusts from bread. Cover bottom of dish with bread. Brown and drain sausage. Spread half over bread. Place 4-5 slices of cheese on top of sausage. Top with another bread layer, sausage, and cheese. Cover with bread. Sprinkle with some grated cheese (not sliced cheese—it will burn). Combine eggs, milk, and cream or evaporated milk, salt, and pepper. Beat well and pour over casserole. Sprinkle with red pepper if desired. Cover and refrigerate overnight. Bake at 350° for 45-50 minutes.

*Brenda Cole*

*Brandon, MS*

## MAIN DISHES & MEATS

### **Sunday Chicken and Dressing Casserole, Serves 6**

**1/2 c. margarine**

**1/2 c. onions, chopped**

**1 c. celery, chopped**

**1 c. chicken broth**

**1 can chicken and rice soup**

**1 can cream of chicken soup**

**4 c. cornbread crumbs**

**Salt and pepper, to taste**

Sauté onions and celery in margarine. Heat broth and undiluted soups. Pour over cornbread crumbs. Add onions and celery. Mix well. Season with salt and pepper. Pour half of dressing mixture in greased, deep 3 qt. casserole dish. Add chicken and top with rest of dressing. Bake at 350° for 50-60 minutes.

*Joyce B. Smith*

*Brandon, MS*

### **Sukiyaki**

**1 1/2 lb. ground beef, browned**

**1 can bamboo shoots, drained**

**1 can sliced water chestnuts, drained**

**Firm tofu, cut into cubes**

**1 pkg. shirataki noodles, precooked (may not need entire pkg.)**

**1 pkg. frozen spinach, not precooked**

**1 tbsp. sugar**

**Soy sauce (Kikkoman preferred)**

**Water, to dilute soy sauce (2 parts soy sauce 1 part water)**

Place all ingredients in a large frying pan or electric skillet. Each ingredient should be placed beside the other ingredients, i.e., they are not mixed together. Simmer ingredients in soy sauce and water for 20 minutes. This can be covered. Taste to determine whether it needs more soy sauce or water. Serve over rice.

*Stacey Everett*

*Richland, MS*

## MAIN DISHES & MEATS

### Lee's Shrimp and Rice, Serves 4

**1 lb. large shrimp, peeled, de-veined and cut into 4 pieces or 1 1/2 lb. small shrimp peeled, de-veined and cut into 2 pieces**

**1 small can cream of chicken soup**

**3 c. rice (white or brown)**

**1 stick butter or margarine**

**Salt and pepper or preferred seasoning, to taste**

While cooking rice in a separate pot, melt butter in large skillet. After seasoning shrimp, add to skillet and cook, stirring occasionally, until shrimp is pink in color. Add cream of chicken soup and seasoning to taste. Stir, cover, and simmer for 5 minutes, stirring occasionally. Strain rice and place in large serving dish. Pour the sautéed shrimp over the rice. Serve with your favorite vegetable.

*Lee Adams*

*Greenville, MS*



MDAH: 1985.70.10

### Crabmeat Casserole

**2 cans crabmeat**

**1 can cream of mushroom soup**

**1/2 soup can of milk**

**2 tbsp. cheddar cheese, grated**

**1 tsp. Worcestershire**

**Dash of tabasco**

**Pimento and mushrooms (optional)**

**Cracker crumbs**

Drain and pick crabmeat. Mix with remaining ingredients (except cracker crumbs). Pour into casserole dish and sprinkle cracker crumbs on top. Bake for 30 minutes at 325°.

*Janet F. McLaurin*

*Brandon, MS*

# *Breads & Rolls*





**DESSERT BREADS****Grand Dot's Banana Bread****2 bananas, mashed with a fork****2 eggs, beaten****1/2 c. oil****1 3/4 c. flour****1/2 tsp. salt****1 tsp. baking soda****1 1/2 c. sugar****1/3 c. buttermilk****1 tsp. vanilla****1 c. nuts, chopped (optional)**

Add ingredients in order outlined above and either mix by hand or with an electric mixer set to low. Bake at 275° for an hour or longer until bread is a dark golden brown.

*Nell Knox**Jackson, MS***Pumpkin Bread****1/2 c. vegetable oil****2 eggs, beaten****1 c. canned pumpkin****1/3 c. water****1 2/3 c. flour, sifted****1 1/4 c. sugar****1 tsp. baking soda****1/2 tsp. cinnamon****1/2 tsp. allspice****1/4 tsp. salt**

Mix oil, eggs, pumpkin, and water in mixing bowl. In separate bowl, mix all 6 dry ingredients. Add dry ingredients to wet ingredients and beat well. Pour batter into greased and floured loaf pan and bake at 350° for one hour or longer until bread is completely done.

Makes 1 large loaf or 4 mini loaves.

*Mary Lohrenz**Jackson, MS*

# *Desserts*



MDAH: 1972.30.80

Weekly Mississippian, August 21, 1861, advertisement:

## **NEW ICE CREAM SALOON**

**Confectionary and Fruit Establishment**

**CARLISLE & MCCONKEY**

**State Street, near the Bowman House.**

Would respectfully inform the Ladies and Gentlemen of Jackson and vicinity, that having fitted up an apartment for a Ladies and Gentlemen's Ice Cream Saloon, they will keep constantly on hand a superior article. Parties and Families supplied by the quart or gallon. Also, constantly on hand, every description of Green and Dried Fruits, Confectionary, etc.

## D E S S E R T S

### Frozen Ice Cream

<b>1 vanilla bean, split</b>	<b>2 1/2 c. sugar</b>	<b>2 pt. heavy whipping cream</b>
<b>Dash of salt</b>	<b>8 eggs</b>	
<b>1 qt. homogenized milk</b>	<b>1/2 tsp. vanilla extract</b>	

Put all ingredients, except heavy whipping cream and vanilla extract, in a double boiler. Cool boiler, with ingredients in it, for 40 minutes then add the heavy whipping cream and vanilla extract. Put ice cream mixture in an electric freezer or hand turn.

*Jean E. "Sister" Simmons*

*Jackson, MS*

### Grandma's Kringler

#### Base

**1/2 c. butter**  
**1 c. flour**  
**1 tbsp. water**

#### Top

**1 stick butter**  
**1/2 c. water**  
**1 c. flour**  
**3 eggs**  
**1 tsp. almond extract**

#### Icing

**1 c. powdered sugar**  
**1 tbsp. butter**  
**1 tsp. almond extract**  
**1 tbsp. milk**

#### Base

Mix all ingredients and press into two (3-4 in.) wide strips on a cookie sheet.

#### Top

Boil butter and water. Take off burner and stir in flour. Stir in one egg at a time. Then add almond extract. Lay half the mixture on each strip and bake in hot oven (approx. 425°) for 45 minutes, until light brown and puffy.

#### Icing

Mix icing ingredients together and spread evenly on strips of pastry when cooled.

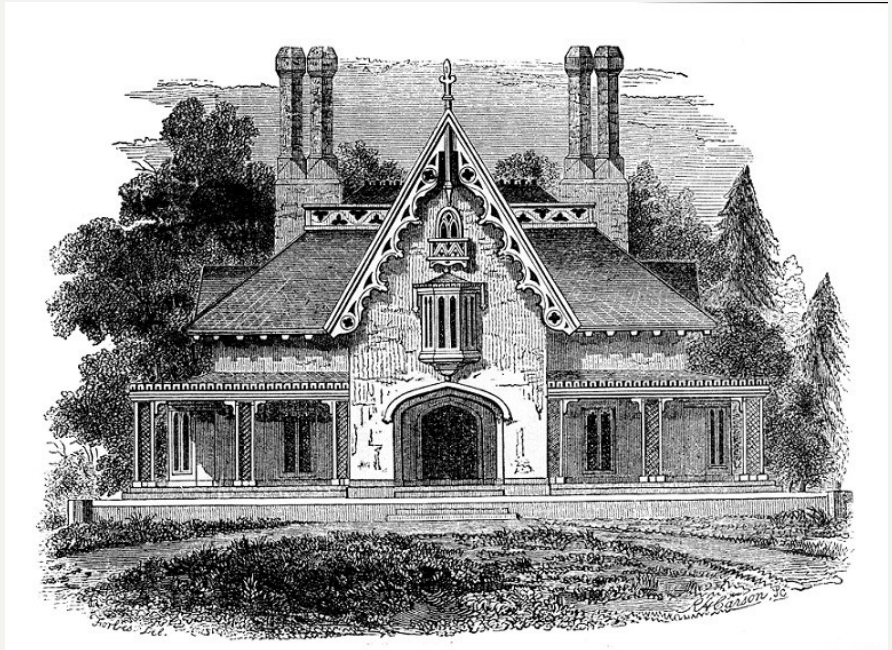
*Stacey Everett*

*Richland, MS*

## DESSERTS

Mrs. Magill's White Cake

"Batter  $3/4$  lb. creamed with 2 cups flour and 1 cup sugar. Beat whites of 14 eggs and add 1 cup sugar—mix together, then add 1 cup sugar and 1 cup flour. Pat 2 teaspoons cream tartar and 1 teaspoon soda in 1 cup sweet milk. Stir it into batter—and then stir in 2 cups of flour."



Jones, Marilyn. "Mississippi Victorian: A Blog of the Manship House Museum." MDAH. <http://mdah.state.ms.us/mississippivictorian/>

Cooked Icing

"Boil 2 cups sugar  
and  $1/2$  cup water

'til' it becomes a thick syrup. Then pour it while hot over 2 cups of egg whites beaten stiff—Beat well."

*Manship Household Recipes*

## DESSERTS

### **Almost Homemade Strawberry Cake**

- |   |                             |
|---|-----------------------------|
| <b>1 box white cake mix</b>             | <b>2 tbsp. sugar</b>        |
| <b>1 (3 oz.) box strawberry gelatin</b> | <b>4 large eggs</b>         |
| <b>1 lb. fresh strawberries</b>         | <b>1/2 c. vegetable oil</b> |
| <b>1 tbsp. water</b>                    |                             |

Preheat oven to 350° and prepare 2 round cake pans with cooking spray for baking or oil and flour. Remove stems from strawberries and place in a food processor. Add water and sugar to the processor and puree until the mixture is relatively smooth. Remove 1/2 c. of puree and reserve for frosting. In a large mixing bowl, combine gelatin and cake mix with a whisk. Once dry ingredients are well combined, add remaining strawberry puree and oil. Mix with an electric mixer. Add the eggs one at a time until incorporated. Pour mixture into 2 prepared round cake pans. Bake for 15-20 minutes or until a toothpick can be inserted into the center and removed cleanly.

### **Frosting**

- |  |                                    |
|--|------------------------------------|
| <b>1 stick butter, unsalted and softened</b> | <b>1/2 c. strawberry puree</b>     |
| <b>1 1/2 lb. powdered sugar</b>              | <b>1/2 tsp. strawberry extract</b> |

Combine softened butter, strawberry puree, and strawberry extract with an electric mixer. Add powdered sugar 1/2 c. at a time until the desired consistency is reached.

Note: The amount of powdered sugar needed may vary depending on the moisture content of the strawberry puree.

*Brian Kendrick  
Jackson, MS*

**D E S S E R T S****Strawberry Pecan Cake****1 box white cake mix****1 box strawberry Jello****1 c. coconut****4 eggs****1/2 c. oil****1 c. chopped pecans****1/2 c. milk****1 c. frozen strawberries**

Mix first six ingredients for 6 minutes. Add coconut and pecans. Bake in three 9 in. layers at 350° for 25-30 minutes.

**Frosting****1 stick oleo, softened****1/2 c. pecans****1/2 c. coconut****1/2 c. frozen strawberries,  
drained****1 box confectioner's sugar**

Mix and frost cake.

*Joyce B. Smith*

*Brandon, MS*

**Lemon Supreme Cake****1 box Duncan Hines Lemon Supreme Cake mix****1/2 c. sugar****1 c. apricot nectar****4 eggs****3/4 c. Crisco oil**

Mix cake mix, sugar, oil and nectar. Then mix in one egg at a time. Bake in tube pan at 320° for one hour.

Mix one c. powdered sugar and juice of one lemon. Pour over cake while warm.

*Joyce B. Smith*

*Brandon, MS*

**D E S S E R T S****Grandma's Harvey Wallbanger Cake**

<b>1 pkg. orange cake mix</b>	<b>1/2 c. oil</b>
<b>3/4 c. orange juice</b>	<b>4 eggs</b>
<b>1 small pkg. instant vanilla pudding</b>	<b>1/4 c. vodka</b>

Preheat oven to 350°. Combine cake mix and other ingredients. Beat for 4 minutes. Pour into a greased baking ring. Bake for 35-40 minutes. Turn out of pan and glaze while still warm.

**Glaze**

<b>1 c. powdered sugar</b>	<b>1 tbsp. vodka</b>	<b>1 tbsp. corn syrup</b>
<b>1 tbsp. orange juice</b>	<b>1 tbsp. Galliano</b>	

Mix together until smooth.

*Stacey Everett*

*Richland, MS*

**Mandarin Orange Cake****Duncan Hines recipe cake mix**

**4 eggs**  
**1 c. oil**  
**11 oz. mandarin oranges, drained**

**Icing**

**8 oz. cool-whip**  
**20 oz. pineapple, crushed (do not drain)**  
**3.5 oz. vanilla instant pudding**

Mix cake ingredients and bake as directed on box. Let cool. Mix icing ingredients and let chill while cake is cooling.

Note: Best baked as 3 layer.

*Mike Allard via De' Layton*

*Richland, MS*



## D E S S E R T S

### Mae Mae's Jam Cake

**3 eggs, yolks and whites separated**

**1 c. sugar**

**3/4 c. butter or Crisco**

**2 1/2 c. flour**

**1 c. blackberry jam**

**1/3 c. buttermilk**

**1 tbsp. cinnamon**

**1 tsp. cloves**

**1 tsp. allspice**

**1 tsp. nutmeg**

**1 tsp. baking soda**

### Icing

**2 c. sugar**

**2 tbsp. cocoa**

**1/2 c. milk**

**2 tbsp. Kara white**

**1 lump of butter**

**1 tsp. vanilla**

Cake: Add spices to sugar and mix well. Add softened butter to sugar. Add well beaten egg yolks to spice, sugar, and butter mixture, followed by the jam. Allow baking soda to dissolve in the milk, then add to cake mixture. Add stiffly beaten egg whites, then flour. Mix well. Cook in oven in oblong pan.

Icing: Mix all ingredients in sauce pan and cook until soft ball forms when dropped in cup of water. Let cool before adding butter and vanilla. Beat well and pour over cake.

*Anne Webster*

*Jackson, MS*

### Mrs. Brown's Lemon Pound Cake

**1 c. Crisco**

**3 c. sugar**

**6 eggs**

**1/2 tsp. salt**

**1 c. buttermilk**

**3 c. flour**

**1/4 tsp. baking soda**

**1/4 tsp. baking powder**

**2 tsp. butter flavoring**

**2 tsp. lemon flavoring**

Preheat oven to 325°. Grease and flour tube pan. Mix all ingredients together in mixing bowl, beating the eggs as they are added. Pour cake mixture into pan and bake in oven for an hour and 15 minutes or until done.

*Anne Webster*

*Jackson, MS*

## DESSERTS

**Grandma Nora's Fruitcake**

"Grandma made fruitcakes from many home-grown and home-made products, baking the cakes in a small wood-burning stove without the benefit of a thermostat. The original recipe made three cakes and a dishpan was used as a mixing bowl. I have modified her recipe to make one cake using ingredients available today."

**1 lb. golden raisins**

**2 lb. combination of purchased fruits (substitutions permitted), such as candied pineapple, candied cherries, citron, candied orange peel, or chopped dates**

**1 1/3 c. jelly or preserves, purchased or homemade (substitutions permitted), such as fig preserves, watermelon rind preserves, wild plum jelly, or pear preserves**

**Spices: 1 tbsp. cloves—1 tsp. allspice—1 tsp. cinnamon**

In a large mixing bowl combine ingredients outlined above. Let stand overnight.

The next day, grease a 2-piece tube pan and line it with waxed paper (be sure to grease the paper too). In another large mixing bowl prepare cake batter.

**Batter**

**1 c. sugar**

**1/3 lb. butter, softened**

**4 eggs**

**1 1/3 c. flour**



MDAH: 1985.70.9

Combine butter, sugar, eggs, flour, fruit mixture, and **12 oz. chopped pecans**. Bake 3 to 3 1/2 hours at 250°. Remove cake from tube pan. When cool, wrap in foil and place in a tin to be stored for several weeks in a cool location.

Note: Higher temperatures will result in burned fruit.

*Nan Harvey*

*Jackson, MS*

## DESSERTS

### Fig Preserves Cake

Pre-heat oven to 350°. Coat Bundt pan with non-stick baking spray.

Sift together:

**2 c. all purpose flour**

**1 1/2 c. sugar**

**1 tsp. salt**

**1 tsp. soda**

**1 tsp. each cinnamon, nutmeg, and ground cloves or 1 heaping tbsp. allspice**

To dry ingredients add: (Beat mixture lightly after adding each ingredient)

**1 c. oil**

**3 eggs**

**1 c. buttermilk**

Stir in:

**1 c. fig preserves**

**1 c. nuts, chopped (optional)**

**1 tbsp. vanilla**

Bake 45 minutes or until done.

For sauce: (Boil the following together for 2-3 minutes)

**1 c. sugar**

**1 stick butter**

**1/2 c. buttermilk**

**1 tsp. corn syrup**

**1 tsp. vanilla**

**1/2 tsp. soda**

When cake has cooled slightly, pour sauce over cake while still in the pan. Let sauce soak in for several hours over night. Invert cake onto plate.

*Brenda Davis*

*Raymond, MS*

**D E S S E R T S****Pineapple Upside Down Cake****1/2 c. butter or margarine****1 c. brown sugar****3 (8 1/4 oz.) cans pineapple slices, undrained****10 pecan halves****11 maraschino cherries, halved****3 large eggs, separated****1 c. sugar****1 c. all purpose flour****1 tsp. baking powder****1/2 tsp. cinnamon****1/4 tsp. salt****1 tsp. vanilla extract****1/4 tsp. cream of tartar**

Melt butter in a 10 in. cast iron skillet over low heat. Sprinkle brown sugar in skillet. Remove from heat.

Drain pineapple, reserving 1/4 c. of the juice. Set juice aside. Cut all, but 1 of the pineapple slices in half. Place whole pineapple slice in the center of the skillet. Arrange 10 pineapple slices in a semi circle (spoke fashion) around the whole pineapple in the center of the skillet. Place a cherry half in the center of each of the pineapple slices and a pecan half between each slice. Arrange remaining pineapple pieces, cut side up, around the sides of the skillet. Place a cherry half in the middle of each piece of pineapple around the side of the skillet.

Beat 3 egg yolks at high speed until thick and lemon colored; gradually add 1 c. sugar and beat well. Combine flour, baking powder, cinnamon, and salt—stir well. Add this to the egg mixture alternately with reserved pineapple juice. Stir in vanilla.

Beat egg whites and cream of tartar at high speed until stiff peaks form. Gently fold beaten egg whites into batter. Spoon batter evenly over pineapple in the skillet. Bake at 350° for 45-50 minutes or until cake is set. Invert cake onto serving plate.

*Lynn Stuart*

*Madison, MS*

**Banana Pudding****6 or 7 bananas****1 can condensed milk****1 pkg. vanilla wafers**

Mix all ingredients in a very large bowl and enjoy!!

*Linda Young*

*Jackson, MS*

## D E S S E R T S

### Grandma's Rum Cake

#### Date Mixture

**1 lb. dates, cut into thirds**  
**1 tsp. baking soda**  
**1 c. boiling water**

#### Batter

**3/4 c. butter**  
**1 1/2 c. Brown sugar**  
**2 eggs, beaten**  
**1 liberal tsp. rum**  
**1 1/4 pastry flour**  
**1 c. walnuts or pecans, chopped**  
**1/4 c. glazed cherries, halved**

#### Frosting

**3 tbsp. rum**  
**1/2 c. butter**  
**1 1/2 c. white sugar**

Preheat oven to 350°. Stir date mixture ingredients together and let cool. Cream butter and brown sugar. Add eggs and rum. Stir in date mixture. Mix in flour, walnuts, and cherries. Pour into greased 9x12 in. pan. Bake for 50 minutes at 350°. Mix frosting ingredients together and set aside. Remove from oven and pour 3 tbsp. of rum over cake while still warm. When it is almost cool frost the cake. Do not cut cake for 24-48 hours.

*Stacey Everett*

*Richland, MS*

### Sherry Cake

**1 pkg. yellow cake mix**  
**3/4 c. Mazola**

**4 eggs**  
**3/4 c. sherry**

**1 pkg. instant vanilla pudding**

Mix cake mix and pudding mix together. Add Mazola, eggs, and sherry. Bake 55 minutes at 350°. Once cake is done, mix **1/4 c. sherry** and **1 c. powdered sugar**. Punch holes in cake and pour over.

*Anne Webster*

*Jackson, MS*

**D E S S E R T S****Mississippi Mud Cake****1/2 lb. (2 sticks) butter****2 c. sugar****4 eggs****1 1/2 c. flour****1/3 c. cocoa****1 c. pecans, chopped****1 tsp. vanilla****3 c. miniature marshmallows****Frosting****1/2 lb. (2 sticks) butter****1 lb. confectioners sugar****1/3 c. cocoa****1 c. pecans, chopped****1/2 c. evaporated milk**

Beat the butter and sugar together until creamy. Add the eggs, one at a time, beating thoroughly after each addition. Sift together the flour and 1/3 c. cocoa. Fold this into the creamed mixture. Add the nuts and the vanilla and beat well.

Place butter in greased and floured 13x9 in. pan and bake at 350° for 30-35 minutes. Remove from oven and sprinkle the top with marshmallows. Return to oven and bake about 10 minutes until marshmallows are melted and starting to brown. Remove from oven and let cool in the pan about 30 minutes.

For the frosting, melt the butter in a saucepan. Sift together the confectioners sugar and 1/3 c. cocoa. Stir this into the melted butter along with the nuts and milk. Spread frosting over the cake and let cool before cutting.

*Mary Lohrenz*

*Jackson, MS*

**Chocolate Chip Pound Cake****1 box devil's food cake mix****1 sm. Box chocolate instant pudding mix****1 3/4 c. milk****2 eggs****1 (12 oz.) bag semi-sweet chocolate chips**

Preheat oven to 350°. Combine cake mix, pudding mix, milk and eggs. Stir in chocolate chips. Bake in a greased and sugared Bundt or tube pan for 50-60 minutes. Remove from oven and let cool for 15 minutes before removing from pan.

*Andi McDaniel*

*Clinton, MS*

## D E S S E R T S

### Easy Chocolate Cake

<b>2 c. sugar</b>	<b>4 tbsp. cocoa</b>	<b>1/2 c. buttermilk</b>
<b>2 c. sifted flour</b>	<b>1/2 c. shortening</b>	<b>1 tsp. cinnamon</b>
<b>1 c. water</b>	<b>2 eggs, slightly beaten</b>	
<b>1 stick margarine</b>	<b>1 tsp. soda</b>	

Combine sugar and flour. Dissolve soda in buttermilk. Combine water, margarine, cocoa and shortening and bring to a boil. Add to sugar-flour mixture and blend well. Add eggs, buttermilk and cinnamon. Pour into a greased and floured 12x6x2 in. pan. Bake at 375° for 25-30 minutes or until top springs back when touched. Do not remove from pan.

### Frosting

<b>1 stick margarine</b>	<b>1/3 c. milk</b>	<b>1 c. pecans, chopped</b>
<b>4 tbsp. cocoa</b>	<b>1 box powdered sugar</b>	<b>1 tsp. vanilla</b>

Bring margarine, cocoa and milk to a boil. Remove from heat and blend in sugar, nuts and vanilla. When smooth, spread on warm cake.

*Joyce B. Smith*

*Brandon, MS*

### 5 Minute Chocolate Mug Cake

<b>1 very large coffee mug</b>	<b>3 tbsp. cocoa</b>	<b>3 tbsp. oil</b>
<b>4 tbsp. flour</b>	<b>1 egg, lightly beaten</b>	<b>3 tbsp. chocolate chips</b>
<b>4 tbsp. sugar</b>	<b>3 tbsp. milk</b>	<b>A few drops of vanilla extract</b>

Add dry ingredients to mug, and mix well. Add the egg and mix thoroughly. Add milk and oil, mix well. Add the chocolate chips and vanilla extract, mix well.

Put mug in microwave oven and cook for 3 minutes or longer if microwave is less than 1000 watts. The cake will rise over the top of the mug, but don't be alarmed.

Allow to cool then tip out onto a plate if desired.

Enjoy!

Note: Place wax paper under it if you are not sure your mug is large enough. I also added walnuts. The walnuts all went to the top and the chips all went to the bottom and it was yummy!

*Noreen Prouty*

*Brandon, MS*

## DESSERTS

### **Chocolate Mocha Cheesecake, Serves 10-12**

"There's a mousse like consistency to this cheesecake, which makes it much lighter than most yet it is still extremely rich. The top of the cheesecake is studded with chocolate chips and the sparkle of Kahlua enriches the deep chocolate flavor."

**1 1/2 (8 1/2 oz.) pkg. chocolate wafer cookies  
(about 60 cookies)**

**1 stick butter, unsalted (room temp. for food  
processor, melted for mixing bowl)**

**12 oz. pkg. chocolate chips**

**2 (8 oz.) pkg. cream cheese, room temp.**

**1 1/4 c. sugar**

**6 large eggs**

**1 c. whipping cream**

**2 tsp. vanilla extract**

**1/4 c. Kahlua or strong coffee**

Chocolate wafer crust: Crush cookies in food processor with metal blade or with rolling pin. Measure 3 c. crumbs. Return them to food processor or place them in a mixing bowl. Add butter and mix until blended. Press into bottom and 3/4 up the sides of a 9x3 in. springform pan. Refrigerate while preparing the filling.

Note: Crust may be refrigerated several days and may be frozen.

Filling: Reserve 1/2 c. chocolate chips and set aside. Melt remaining chips in a double boiler over simmering water. In a mixing bowl with electric mixer, beat cream cheese and sugar until light and fluffy, scraping sides often. Add eggs one at a time, beating constantly. Mix in un-whipped cream, vanilla, Kahlua or coffee, and melted chocolate. Mix well until blended, scraping sides once or twice.

Pour filling into crust. Sprinkle reserved 1/2 c. chocolate chips over top. Bake at 350° for 1 hour. Turn off oven and leave cake in oven to cool, at least 2 hours. The cake will sink and crack as it cools. When completely cool, cover and refrigerate overnight before serving.

Note: Filling may be refrigerated for 1 week. May also be frozen (defrost in refrigerator overnight).

Before serving, remove sides of springform pan by placing pan on a bowl that is smaller in circumference than the springform. Release sides and let them slip down. Leave cake on springform bottom and place on serving platter, cut into wedges and serve.

*Julie Dees via De' Layton*

*Richland, MS*



**D E S S E R T S****Red Velvet Cake**

<b>1 box Duncan Hines butter cake mix</b>	<b>1 c. buttermilk</b>	<b>3 eggs</b>
<b>2 tbsp. dry cocoa</b>	<b>1 1/2 or 2 bottles of red food coloring</b>	<b>1 tbsp. vinegar</b>
<b>2 tsp. vanilla</b>	<b>1 stick of butter, melted</b>	<b>1 tsp. baking soda</b>

Mix cake mix with cocoa. Add vanilla, buttermilk, food coloring, butter, and eggs. Blend just until moistened. Dissolve soda in vinegar and fold into batter. Beat batter for 4 minutes on medium speed. Bake at 350° for 30 minutes. Yield: 3 thin cake layers, 2 regular layers, or 1 (9x13 in.) layer.

**Icing:**

<b>8 oz. cream cheese, softened</b>	<b>1 stick butter, softened</b>
<b>1 tsp. vanilla</b>	<b>1 lb. confectioner's sugar</b>

Blend ingredients and spread on COOLED cake.

Note: Can increase cream cheese and sugar if you want a thicker icing.

*Brenda Cole*

*Brandon, MS*

**Poached Pears**

<b>2 c. water</b>	<b>6-8 med. ripe pears, peeled (leaving stems on)</b>	<b>Red food coloring</b>
<b>2 c. sugar</b>		<b>4 lemon peel strips, thin</b>

Put water and sugar in crockpot. Cover and cook on high until sugar is dissolved. Put pears in crockpot, turning to coat well. Add a cap full of red food coloring and the lemon peel. Cover and cook on low 4-6 hours, turning pears occasionally to coat.

Note: May substitute 1 c. dry red wine for 1 c. water.

*Janet F. McLaurin*

*Brandon, MS*

## DESSERTS

### Boston Crème Cupcakes

<b>Yellow cake mix</b>	<b>2 squares unsweetened Baker's chocolate</b>	<b>1 stick of margarine</b>
<b>Instant vanilla pudding, French crème, or cooked pud- ding</b>	<b>2 c. sugar</b>	<b>Maraschino cherries, halved or make chocolate leaves</b>
	<b>1/2 c. milk</b>	

Bake cake mix in muffin tins, filling 2/3 of the way full.

After cake has been cooked, remove from muffin tins and cool on a rack with a cookie sheet underneath. Cut out a hole the size of a votive candle without going through the cupcake using either a candle carver or a knife for the edges and a spoon to scrape out the hole. The cupcake should look like a small pot.

Make preferred pudding, being sure to cool it, if using the cooked pudding. Pour pudding into holes until filled.

#### Frosting

In a saucepan mix baker's chocolate, sugar, milk, and margarine, cooking and stirring until chocolate is melted. Bring to a boil. Boil for two minutes without stirring. Cool by beating with the pan in cold water. Frosting should be pourable, but thick enough that it hardens almost as soon as it hits the cupcake. Pour over cakes. Re-melt any that hardens in the pan or falls onto the cookie sheet.

Note: Do not try to pour frosting and then smooth with a knife.

Use the chocolate remnants to stick maraschino cherries on top or make chocolate leaves.

In a parfait glass or other dish, the removed cupcake pieces can be layered with the leftover pudding and a drizzle of chocolate and call it Trifle.

Cake must be refrigerated due to cream.

#### Chocolate leaves

Select rigid leaves up to 2 in. long. Wash and dry. Try a variety of leaves. Melt 2 oz. semi-sweet chocolate with some paraffin. Coat the underside of the leaves (where the veins stand out) about 1/8 in. thick, using an artist's paintbrush. Place in refrigerator to harden. When ready to use, peel away the real leaves.

This is pretty with a strawberry, on cheesecakes, or pudding.

*Marion Miles*

*Jackson, MS*

## DESSERTS

### Raspberry Cream

<b>1 1/2 c. vanilla wafer or graham cracker crumbs</b>	<b>1 c. boiling water</b>
<b>2 sticks and 1 tbsp. butter</b>	<b>3 oz. raspberry Jello</b>
<b>1 1/4 c. sifted confectioner's sugar</b>	<b>2 pkg. frozen raspberries</b>
<b>8 oz. cream cheese</b>	<b>1 c. whipped cream</b>
<b>1 c. pecans coarsely ground</b>	<b>3 tbsp. sugar</b>

Crust Mix: Mix crumbs and 1 stick, plus 1 tbsp. butter. Set aside 1/2 c. and press the rest into the bottom of a 9x13 in. pan.

Layer 1: Cream second stick of butter with 1 1/4 c. confectioner's sugar until light and fluffy. Beat well—add cream cheese and beat well. Spread over crumb mixture.

Layer 2: Sprinkle pecans over cream cheese mixture.

Layer 3: Add 1 c. boiling water to 3 oz. raspberry Jello. Then add frozen raspberries. Break up raspberries with fork. Let mixture gel until it can be spread without running. Place on top of pecan layer.

Layer 4: Whip cream and add sugar. Top dessert

Layer 5: Finish with crumb topping that was saved from crust mixture.

*Daniel Gibson*

*Hillman, MI*

### Dorothy's Trifle Recipe

<b>2 pkg. lady fingers</b>	<b>Milk</b>	<b>Bourbon (approx. 1/4 c.)</b>
<b>1 large pkg. instant vanilla or French vanilla pudding</b>	<b>1 jar of raspberry preserves</b>	<b>Slivered almonds (optional)</b>
	<b>1 container of Cool Whip</b>	

Split lady fingers in half and place one layer face up in bottom of bowl. Brush or spoon lady fingers with bourbon. Spread a layer of preserves on lady fingers. Spoon a layer of pudding on top. Repeat layers of lady fingers, bourbon, preserves, and pudding until all is used or until bowl is full. Cover with Cool Whip and add almonds, if desired. Refrigerate!

Optional: Add a layer of Cool Whip on top of pudding for each layer.

Note: Does not keep well overnight.

*Ginsie Simmons*

*Jackson, MS*

**D E S S E R T S****Easy Blueberry Pie**

**1 1/2 to 2 c. blueberries (fresh or frozen) -  
enough to fill crust**

**1/3 c. all-purpose flour**

**1/2 c. sugar**

**1/4 c. butter**

**1 (9 in.) pie crust**

**Cinnamon and nutmeg, to taste**

Mix flour, sugar, butter, cornstarch, and spices to crumb stage. Line the pie crust with blueberries. Sprinkle part of the butter mixture on top of the blueberries to cover. Continue layering until blueberries and crumbs are gone. Bake at 450° for 15 minutes, then 350° for 30 minutes. Turn off oven and let stand for 30 minutes before serving.

*Amanda Lyons*

*Jackson, MS*

**Buttermilk Coconut Pie**

“This easy recipe was handed down to me by my aunt, Bobbie Bradshaw, who owned and operated the Green Derby Restaurant with her husband George. Not only was it one of her favorites, but mine as well. In 1989, I won the Best Southern Dessert Contest at the Mississippi Picnic in New York City with this pie recipe.”

**3 c. sugar**

**1 c. butter**

**6 eggs**

**3 tbsp. flour**

**1 (7 oz.) can coconut**

**1 c. buttermilk**

Mix flour, sugar and cream with butter. Add eggs one at a time. Stir in buttermilk, vanilla and coconut. Pour into pie shell and bake at 350° until firm. (Makes 2 pies).

*Lynn Stuart*

*Madison, MS*



**D E S S E R T S****Chocolate Delight**

- |  |   |
|--|---|
| <b>1 large Angel food cake, pulled to small bits</b> | <b>2 tbsp. sugar</b>                            |
| <b>1 large bag of chocolate chips</b>                | <b>1 sm. container of cool-whip, room temp.</b> |
| <b>4 eggs, separated</b>                             | <b>1/4 c. nuts, chopped</b>                     |

Separate eggs and beat each well. Add sugar to whites. Melt chocolate chips over hot water. Remove from water. Fold egg yolks into chips. Fold beaten egg whites into chips. Fold cool-whip into chips. Pour the sauce over the cake and top with nuts. Refrigerate to chill.

*Carrie Edmondson via  
Anne Webster  
Jackson, MS*

**Chocolate Pie**

- |   |  |
|---|--|
| <b>1 large symphony bar or preference</b> | <b>1 ready-made graham cracker crust</b> |
| <b>1 regular tub of cool-whip</b>         |  |

Melt symphony bar in microwave. In mixing bowl, mix melted chocolate and cool-whip. Pour mixture in graham cracker crust. Place in freezer for about an hour and serve.

Note: This recipe is great if you have drop in company.

*Diane Mattox  
Madison, MS*

**Chocolate Chess Pie**

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| <b>1/2 stick margarine, melted</b>   | <b>1 small can evaporated milk</b> |
| <b>1 1/2 c. sugar</b>                | <b>1 tsp. vanilla</b>              |
| <b>2 eggs</b>                        | <b>3 1/2 tbsp. cocoa</b>           |
| <b>1/2 c. pecans, finely chopped</b> |                                    |

In mixing bowl, mix all ingredients. Pour mixture into pie shell and bake at 325° for 45 minutes.

*Janis Roberts  
Ridgeland, MS*

## DESSERTS

Pineapple Pie

*"A cup of sugar, a half cup of butter, one of sweet cream, 5 eggs, one pineapple grated. Beat butter and sugar to a cream, add beaten yolks of eggs, then the pineapple and cream and lastly the beaten whites whipped in lightly. Bake with under crust only."*



"Manship House puts on Summer Dress." MDAH. [http://mdah.state.ms.us/museum/manSHIP/manSHIP\\_sd.html](http://mdah.state.ms.us/museum/manSHIP/manSHIP_sd.html)

Sweet-pickled Peaches

*"2 lbs. peaches—1 lb. sugar—1 pt. vinegar—spices to taste—boil all together until peaches are tender."*

*Manship Household Recipes*

**D E S S E R T S****Fresh Strawberry Pie, Serves 8****1 1/2 c. sugar****Pinch of salt****1 (9 in.) baked pie shell****1 1/2 c. water****1 (3 oz.) pkg. of strawberry  
Jello****Whipped cream for topping****1/4 c. cornstarch****1 1/2 pt. strawberries**

Combine sugar, water, cornstarch and salt. Cook until clear. Remove from heat. Add Jello and stir well. Let cool. Put strawberries into baked pie shell. Pour sauce over them and chill. Top with whipped cream before serving.

*Gail Howell via**De' Layton**Richland, MS***Larry's Tarts****2 cans Grand biscuits or home made bread  
dough****Honey****Pie filling (peach, apple, or your choice)****1/4 tsp. butter, melted****Sugar****2 pecan halves, walnut halves, or date halves  
per muffin cup****Cinnamon**

Roll out one grand biscuit for each muffin hole or dough to place in a round muffin tin. Then fill with pie filling (don't over fill). Sprinkle with sugar and cinnamon. Drizzle with honey and butter. Add pecan halves or your choice. Bake at 350° until dough is golden brown and filling is bubbly.

Note: Don't tell anyone else you're making these, if you do, you will not get any.

*Larry Parker**Leland, MS*

## DESSERTS

### Chess Tarts

<b>2 eggs</b>	<b>1/4 c. fresh lemon juice</b>	
<b>1/2 c. butter or oleo</b>	<b>1 c. light raisins</b>	<b>Whipping cream</b>
<b>Pinch of salt</b>	<b>1 tsp. vanilla</b>	<b>Approximately 10-12 tart shells, cooked</b>
<b>1 c. granulated sugar</b>	<b>1/2 c. pecans, chopped</b>	

In heavy saucepan, beat eggs with fork. Stir in butter, salt, sugar, lemon juice and raisins. Bring to full boil over low heat, stirring constantly. Cook approximately 3 minutes. Cool and refrigerate. Serve at room temperature. Add pecans and vanilla. Fill tart shell and cover with whipping cream. Garnish with cherries. Long stem cherries are especially festive at Christmas season.

*Billie Henry*

*Jackson, MS*

### Brownies

**1 family size box of brownies**                      **Splenda brown sugar blend**

Prepare batter as directed on box. Spray a 9x13 in. glass pan with Pam. Spread brownie batter in pan. Sprinkle somewhat generously with Splenda brown sugar blend. Bake as directed on box, setting the oven to the SHORT-EST amount of time listed for the 9x13 in. size on the box. Remove from oven and let cool for a few minutes before serving. Enjoy.

*Brenda Cole*

*Brandon, MS*

### Daina's Blonde Brownies

<b>1 box yellow cake mix</b>	<b>1 c. brown sugar</b>
<b>1 stick margarine, softened</b>	<b>1 (12 oz.) pkg. semi-sweet chocolate chips</b>
<b>2 eggs</b>	

Preheat oven to 325°. Combine margarine, eggs, brown sugar, using a hand mixer or preferred method. Stir in cake mix gradually. Stir in chocolate chips. Grease 9x13 in. pan. Pour mixture in pan and spread evenly. Bake at 325° for 20-25 minutes until not quite done. Best if gooey and not overcooked.

*Daina Nobles*

*Brandon, MS*



## DESSERTS

### Phyllis' Blonde Brownies

<b>3 eggs</b>	<b>1/2 tsp. salt</b>	<b>1 c. chocolate chips</b>
<b>1 1/2 stick margarine, melted</b>	<b>2 tsp. baking powder</b>	<b>1 c. marshmallows</b>
<b>1 box light brown sugar</b>	<b>1/4 tsp. baking soda</b>	
<b>2 c. flour</b>	<b>1 tsp. vanilla</b>	

Mix dry ingredients. Mix wet ingredients. Add dry ingredients to wet ingredients. Add chips and marshmallows. Pour into greased 9x13 in. dish. Bake about 30 minutes at 325° - 350°. Mixture will puff up then fall. Allow to cool in dish, covered.

Alternate additions: 1 tsp. cinnamon, 1 tbsp. whisky, substitute dark brown sugar.

*Phyllis Seawright via*

*De' Layton*

*Richland, MS*

### Reese's Cheesecake Brownies

<b>1 (19.5 oz). box chocolate fudge brownie mix</b>	<b>12 oz. Reese's pieces candy</b>
<b>1 (8 oz.) pkg. cream cheese, softened</b>	<b>1 (12 oz.) bag milk chocolate chips</b>
<b>1 (14 oz.) can sweetened condensed milk</b>	<b>3 tbsp. whipping cream</b>
<b>1/2 c. creamy peanut butter</b>	<b>12 large Reese's peanut butter cups, chopped</b>

Preheat oven to 350°. Lightly coat a 9x13 in. pan with cooking spray. Prepare the brownie mix according to pkg. directions. Spread the batter in pan and set aside. In a large bowl, beat cream cheese with hand-held mixer until fluffy. Add condensed milk and peanut butter and beat until smooth. Stir in the Reese's pieces candies. Spoon the mixture over the batter. Spread Evenly. Bake for 40 minutes or until cheesecake layer is set and edges are golden brown. Cool for 30 minutes and refrigerate for 30 minutes. In a small microwavable bowl, microwave the chocolate chips and whipping cream for one minute, or until chips are melted. Stir until smooth. Spread over cheesecake layer. Sprinkle Reese's peanut butter cup pieces over top. Store covered in the refrigerator.

*Clay Williams*

*Jackson, MS*

# *Cookies & Candy*



MDAH: 2011.6.13

## Vintage MIRRO COOKIE-PASTRY and DECORATOR SET

*for making*

COOKIES . CREAM PUFFS  
MERINGUE SHELLS . ECLAIRS  
LADY FINGERS

*for decorating*

CAKES . COOKIES  
CANAPES . PASTRIES  
HORS D'OEUVRES

## COOKIES

**Peanut Butter Heath Cookies**, Yields 3 doz.

**1/2 c. shortening**

**3/4 c. peanut butter, creamy**

**3/4 c. Splenda brown sugar**

**3 tbsp. milk**

**1 tbsp. vanilla extract**

**1 egg (each)**

**1 1/2 c. all purpose flour, sifted**

**3/4 tsp. baking soda**

**3/4 tsp. salt**

**8 oz. Heath bar pieces**

Preheat oven to 375°. Mix flour, baking soda, and salt. Set aside. In a mixer, beat shortening, peanut butter, brown sugar, milk, and vanilla until combined about 1 minute with paddle attachment. Add egg and blend well. Slowly add dry ingredients to wet ones. Mix until just combined. Stir in Heath pieces and place on ungreased sheet pan 1 in. apart. Bake 8-10 minutes and cool on wire rack.

*Matt Huffman*

*Governor's Mansion Chef*

**Peanut Butter Cookies**, Yields 4 1/2 doz.

**1/2 c. peanut butter**

**1/4 c. shortening**

**1/2 c. brown sugar**

**1/2 c. granulated sugar**

**1 egg, well beaten**

**1 c. flour**

**1 tsp. salt**

Cream peanut butter and shortening together. Add sugars gradually, continuing until the mixture is light and fluffy. Add beaten egg. Sift flour and soda together, mix well. Drop mixture by teaspoon on cookie sheet. Press down with tines of a fork to make crisscross pattern. Bake 10-15 minutes at 350°.

*Stacey Everett*

*Richland, MS*

## COOKIES

### Raisin Crisscross Cookies

<b>1/2 c. soft shortening</b>	<b>1 3/4 c. flour, sifted</b>
<b>3/4 c. granulated sugar</b>	<b>3/4 tsp. cream of tartar sauce</b>
<b>1 egg</b>	<b>3/4 tsp. baking soda</b>
<b>1 tbsp. milk</b>	<b>1/4 tsp. salt</b>
<b>1/2 tsp. lemon extract</b>	<b>1/2 c. coarsely ground and chopped raisins</b>

Mix together shortening, sugar, and eggs. Stir in milk and lemon extract. Sift together flour, cream of tartar, baking soda and salt. Add to cookie batter. Stir in raisins. Chill well in refrigerator. Roll into balls the size of a small walnut. Place balls about 3 in. apart on ungreased cookie sheet. Flatten with a fork dipped in flour, making a crisscross pattern. Bake in 350° oven for 8-10 minutes.

*Stacey Everett*

*Richland, MS*

### Sugar Cookies

<b>2 c. granulated sugar</b>	<b>4 1/2 c. flour</b>	<b>1/2 c. flour for rolling oats</b>
<b>2 c. butter</b>	<b>2 tsp. baking powder</b>	
<b>4 eggs, beaten</b>	<b>1 c. milk</b>	

Cream sugar and butter. Add eggs. Blend in 4 1/2 c. flour, baking powder, and milk. Roll out and cut out shapes. Sprinkle with colored sugar. Bake at 375° for 8-10 minutes.

*Stacey Everett*

*Richland, MS*

### Nanny's Tea Cakes

<b>2 sticks of butter</b>	<b>2 eggs</b>	<b>1 tsp. vanilla</b>
<b>1 1/2 c. sugar</b>	<b>3 c. of self-rising flour</b>	

Roll out dough and use cookie designs and shapes. Place on cookie sheet. Bake at 350° until light brown.

*Jean E. "Sister" Simmons*

*Jackson, MS*

## COOKIES

### Cake Mix Cookies

<b>1 box spice cake mix</b>	<b>1 c. canola oil</b>	
<b>2 c. quick oatmeal</b>	<b>2 large eggs</b>	<b>1 c. pecans, chopped</b>
<b>3/4 c. sugar</b>	<b>1 tsp. vanilla</b>	

Mix oatmeal and cake mix. Set aside. Beat eggs, sugar, oil, and vanilla. Combine cake mix and oatmeal mixture with egg mixture. Add pecans. Mix well. Mixture should be very stiff. Roll into balls. Place on a greased cookie sheet. Flatten with a fork. Bake at 350° for 10-12 minutes.

*Andi McDaniel*

*Clinton, MS*

### Cream Cheese Cookies

<b>14 c. flour, sifted</b>	<b>1 lb. butter</b>	<b>2 pkg. cream cheese</b>
<b>1 tsp. salt</b>	<b>1 tbsp. powdered sugar</b>	

Blend well and roll out on lightly floured board. Cut with cookie cutter and place on cookie sheet. Top with any topping desired. Fold sides to top and pinch closed. Bake at 300° until light brown. Dust with powdered sugar when cool. Uses 2 cans Solo filling.

*Caroline Hoff*

*Clinton, MS*

### Ice Box Cookies

<b>1 c. brown sugar</b>	<b>2 c. flour</b>	<b>1/2 tsp. vanilla or to taste</b>
<b>1 stick butter, softened</b>	<b>1/2 tsp. baking soda</b>	<b>1/2 c. nuts, finely chopped</b>
<b>1 egg</b>	<b>1/2 tsp. cream of tartar</b>	

Cream butter and brown sugar. Add egg. Sift flour with baking soda and cream of tartar. Add to butter, sugar, and egg mixture. Blend in the vanilla and nuts. Mix well. Roll into a log. Wrap in wax paper. Put in refrigerator over night. Slice thin. Bake 350° until slightly brown around edges. Cool on racks. (Freezes well).

*Dot Weathersby*

*Terry, MS*

**C A N D Y****Orange Balls**

- |  |  |
|--|--|
| <b>1 stick butter, softened</b>              | <b>1 (12 oz.) box vanilla wafers, crumbled</b> |
| <b>1 pkg. confectioner's sugar</b>           | <b>1 pkg. coconut or chopped pecans</b>        |
| <b>1 sm. can frozen orange juice, thawed</b> |  |

Mix together butter, sugar, orange juice, and wafers. Make small balls and roll in coconut or pecans. Place on cookie sheet and let stand in refrigerator about 3 hours.

*Anne Webster*

*Jackson, MS*

**Martha Washington Balls**

- |   |  |
|---|--|
| <b>1 1/2 sticks margarine, softened</b> | <b>2 c. pecans or walnuts, chopped</b> |
| <b>1 can sweetened condensed milk</b>   | <b>1/8 tsp. salt</b>                   |
| <b>1 c. canned coconut</b>              | <b>12 oz. chocolate bark</b>           |
| <b>2 lbs. powdered sugar</b>            |  |

Combine first 6 ingredients, covering and chilling the mixture before shaping into balls will make forming the balls easier. Shape into small balls. Chill or quick-freeze balls and store in plastic bag until ready to dip.

Dipping: Melt chocolate bark in 2 qt. microwave bowl (about 5 squares at a time). Dip balls one at a time into chocolate, using a long handle meat fork. Place each dipped ball onto waxed paper to dry. Store in airtight container with wax paper between layers.

Yield: Approximately 160 balls.

*Nell Pace*

*Pearl, MS*

**Rum Balls**

- |                                      |                               |
|--------------------------------------|-------------------------------|
| <b>3 c. vanilla wafers, rolled</b>   | <b>1 1/2 tbsp. white Karo</b> |
| <b>1 c. powdered sugar</b>           | <b>1/2 c. rum</b>             |
| <b>1 1/2 c. nuts, finely chopped</b> |                               |

Mix thoroughly and roll into small balls. Roll in powdered sugar and wrap in wax paper. (These freeze well).

*Anne Webster*

*Jackson, MS*

## C A N D Y

**Caramel Corn****Pop 1/2 c. uncooked plain popcorn****Coating:**

<b>1 c. brown sugar</b>	<b>1/2 tsp. vanilla</b>
<b>1 stick margarine</b>	<b>Peanuts (w/o husk), optional</b>
<b>1/2 tsp. salt</b>	<b>1/4 c. Karo</b>
<b>1/4 tsp. baking soda</b>	

In microwavable mixing bowl, bring margarine, sugar, Karo, and salt to a boil (approximately 5 minutes), stirring often to keep from burning. Remove from heat. Add soda and vanilla. Mix well. Pour over popcorn and peanuts in buttered pan. Stir to coat. Spread mixture evenly in pan. Bake for 30 minutes at 275°. Stir and break apart. Store in airtight container.

*Nell Pace**Pearl, MS***Peanut Brittle, Yields 1 lb.**

<b>1 c. sugar</b>	<b>1/2 c. Karo</b>	<b>1 tsp. vanilla</b>
<b>1 1/2 c. roasted peanuts, unsalted</b>	<b>1 tsp. margarine</b>	<b>1 tsp. baking soda</b>

Mix sugar and Karo well in 2 qt. microwave bowl. Microwave on high 7 or 8 minutes, stirring every minute. Add peanuts and microwave 1 1/2 to 2 minutes. Remove from oven and stir in soda, vanilla, and margarine. Spread on sprayed or greased cookie sheet.

Note: Stir sugar and Karo with wooden spoon. Spray plastic or metal spatula before stirring in peanuts. Let cool and break up.

*Nell Pace**Pearl, MS***Fudge**

<b>1 (12 oz.) pkg. chocolate chips</b>	<b>Dash of salt</b>
<b>1 c. sweetened condensed milk</b>	<b>3/4 tsp. vanilla flavoring</b>

Melt chocolate chips, milk, and salt in microwave. Stir well. Add vanilla. Pour onto foil-lined 8x8 in. pan. Chill 2 hours. Remove foil and cut into squares. Note: Chopped pecans may be added after vanilla, if desired.

*Nell Pace**Pearl, MS*

## C A N D Y

**Chocolate Decadence****Saltine crackers****12 oz. pkg. milk chocolate chips****1/2 lb. (2 sticks) butter or margarine****1 c. nuts, chopped (pecans, walnuts or your choice)****1 c. light brown sugar**

Line a cookie sheet with aluminum foil and spray with release agent. Line the foil with saltine crackers. Melt butter in microwave. Add the sugar to the melted butter and bring mixture to a "rolling" boil in the microwave (about 2 minutes, may vary). Carefully pour the mixture over the crackers and bake at 400° for 5 minutes. Remove from oven and sprinkle the chocolate chips on top. As the chocolate melts, use the back of the spoon to spread the chocolate. Sprinkle with nuts. Let cool and chill in refrigerator. Peel foil away from candy and break into pieces. Indulge!

*Mary Lohrenz**Jackson, MS***Pralines****1 1/2 c. firmly packed light brown sugar****1/8 tsp. salt****2/3 c. half and half****2 tbsp. margarine****1 1/2 c. pecan halves**

Combine sugar, half and half, and salt in a deep 3 qt. microwavable bowl. Mix well. Stir in margarine. Microwave for 7-9 1/2 minutes or until mixture reaches soft ball stage (235°), stirring once. Stop and stir after 4 minutes. Stir in pecans; cool about 1 minute. Beat by hand until mixture is creamy and begins to thicken (about 3 minutes). Drop by tbsp. onto waxed paper. Let stand until firm. Yield: About 2 dozen.

*Nell Pace**Pearl, MS***Chocolate Chip Graham Cracker Bars****1 1/2 c. graham cracker crumbs 1 tsp. vanilla extract****Butter or non-stick spray****1 (14 oz.) can sweetened condensed milk 1/2 c. pecans, chopped****1 1/2 c. milk chocolate chips****1 egg**

Lightly butter or spray 9x9x2 inch pan. Beat egg slightly. Mix together first five ingredients and spread mixture in pan. Bake at 350° for 30 minutes. Cool and cut into squares. Yields 2 1/2 dozen.

*Sue Hunt**Clinton, MS*



## CANDY

### Potato Candy

**1 med. size potato, peeled and quartered  
lengthwise**

**1 lb. powdered sugar (plus more for dusting)**

**1 tsp. vanilla extract**

**1 c. peanut butter (crunchy or creamy)**

Boil potato pieces for 15-20 minutes until done. A fork will easily pass through the pieces when ready. Once thoroughly cooked, remove potato pieces from water and place in a bowl. Mash potatoes with a fork or potato masher, while still hot, until there are few or no lumps. Pour powdered sugar into a large mixing bowl and add vanilla extract. Add approximately 2 tsp. of mashed potato to the sugar to moisten the sugar and combine with a fork, continuously mixing with an electric mixer on low speed. Add approximately half the remaining mashed potato one spoonful at a time, adjusting the mixer speed if necessary, until a "play dough" consistency is reached.

Note: All of the potato may not be needed, depending on the size of the potato.

Roll the dough into a log shape and place on waxed paper dusted in powdered sugar. Role the log out to about 1/8 in. thickness. Spread peanut butter over the rolled out dough. Roll the coated dough lengthwise to create a log-shaped dough and peanut butter spiral. Cut the log into 1/2" pieces. If candy is still soft or sticky at this point, allow to dry at room temperature for 1-2 hours.

*Brian Kendrick  
Jackson, MS*

# *This & That*



## THIS &amp; THAT

**Tomato Marmalade****2 qt. ripe tomatoes****2/3 c. sugar****2 tsp. mixed spice****1 c. cider vinegar****2 tsp. salt**

Combine ingredients. Cook mixture slowly until it is thick, stirring to prevent burning. Pack into clean, hot jars. Seal immediately.

**Tomato Preserves****5 lb. tomatoes, peeled and quartered if large, whole if small****5 lb. sugar**

Place into a wide pan or kettle, and cook slowly until the tomatoes are clear and the syrup is as thick as preserve syrup. Take off of the fire, and add for each half gallon of preserve one teaspoonful of vanilla extract. Pack into hot, dry jars, and seal immediately. Set jars in bucket, and pour boiling water over them. Allow to cool. Remove, and polish jars. Store in a cool, dark place.

**Sandwich Spread****Green tomatoes****2 red peppers****4 green peppers****1 tsp. salt****1/2 doz. Ground sweet pickle****1/2 c. water**

Grind green tomatoes to make a pint without juice. Grind green and red peppers. Mix with tomatoes and sprinkle with salt. Let set a few minutes and drain. Add water and boil until tender. Add the pickle. This should be stirred while cooking.

**Ripe Tomato Pickle****1 pk. ripe tomatoes, peeled without scalding****1/2 c. salt****5 medium onions****5 c. vinegar****Chop both together and drain****2 lb. brown sugar****4 green peppers, chopped****3 oz. white mustard seed****2 c. chopped celery, cut fine****Few celery seed**

Mix all together, heat to boiling and seal.

*1939 Crystal Springs Tomato Festival Booklet*

MDAH Call Number: 630.62/M69to/1939

**THIS & THAT****Tomato and Apple Conserve****6 medium sized tomatoes****6 small apples****4 c. sugar****1 lemon, sliced thin**

Peel and slice tomatoes. Peel, core and slice apples, add lemon and sugar. Simmer and stir often until a syrup of preserve consistency. Pack in hot jars.

*1939 Crystal Springs Tomato Festival Booklet*

MDAH Call Number: 630.62/M69to/1939

**Chili Sauce****24 large ripe tomatoes****8 tbsp. sugar****1 tbsp. nutmeg****8 onions****8 tbsp. salt****1 tbsp. cloves****6 green peppers****1 tbsp. cinnamon****8 c. vinegar****1 tbsp. allspice**

“Boil all together well and serve hot.”

*Manship Household Recipes*

**Lebanese Tomato Gravy (for vegetables)****1 can peeled whole tomatoes (cut out core and hand squeeze tomato)****1 tsp. salt****1 medium onion, diced****1 tsp. pepper****1 c. olive oil****1/4 tsp. cinnamon**

To olive oil in pot, add onion. Sauté lightly until softened (do not brown). Add tomatoes and seasonings. Sauté 10 minutes, stirring often. Add vegetable of choice, stir to combine. Add boiling water to cover, plus 1/2 in. Bring back to a boil, reduce flame, simmer until vegetable is done. Adjust spices to taste.

Suggested vegetables: green beans, lima beans, fordhook lima beans, fried whole okra pods. For a Meal-in-One, add cubed round steak or pork loin (just after onions). Serve over rice.

*Mary Louise Nosser*

*Vicksburg, MS*

## THIS &amp; THAT

**Granny Gibson's Curry Sauce****1 small onion****2 tbsp. butter****2 tbsp. flour****1 tsp. curry powder or to taste****2 c. chicken stock or broth from bouillon****Salt, pepper, sugar**

Sauté onion in butter until soft and yellow. Stir in flour mixed with curry powder and blend well. Add stock slowly. Bring to boiling point, stirring constantly and cook in double boiler at least 20 minutes. Season to taste.

Note: Add a little tobasco sauce for a zip.

For additional seasoning, cook in the sauce any of the following or a combination of several: 1 tomato peeled and cut small, 1/2 c. diced celery, 1 tsp. chopped parsley, 1 bay leaf, if you have a lot of leftover turkey meat, double the sauce recipe.

Note: Curry powder is like chili powder. The longer you cook it, the hotter it gets.

*Stacey Everett*

*Richland, MS*

**Granny Gibson's Yokan****2 lb. red beans****2 lb. sugar****2 oz. gelatin**

The beans are boiled for 3 hours and when tender they are rubbed through a sieve. Mix with the sugar and dissolved gelatin and then allowed to simmer for 7 hours. Pour into flat molds and serve cold. Be sure to refrigerate. Japanese recipe. Very good!

*Stacey Everett*

*Richland, MS*

**Granny Gibson's Red Hot Applesauce****1 qt. applesauce****1/3 c. Red Hots****Large marshmallows**

Preheat oven to 350°. Put applesauce in shallow casserole dish. Push marshmallows in applesauce every 3 inches. Sprinkle Red Hots all over. Bake until marshmallows are golden brown.

*Stacey Everett*

*Richland, MS*

**THIS & THAT****Granny Gibson's Pineapple Mint Sauce****1 can crushed pineapple****4 c. sugar****Green food coloring****3 drops oil of peppermint (can substitute 6 drops peppermint extract)**

Simmer pineapple, sugar, and water until pineapple is clear. Cool. Add coloring and peppermint. Chill. Serve over ice cream. This is a Christmas favorite.

*Stacey Everett**Richland, MS***Cherry Relish****4 c. sour cherries****1 c. raisins, seeded****1/4 c. finely packed brown sugar****1/2 c. honey****1/2 c. vinegar****1 tsp. cinnamon****1/4 tsp. cloves****3/4 c. pecans**

Mix and cook until thick. Add nuts, put into jar, and serve.

*Randy and Elizabeth Nicols**Brandon, MS***Cantaloupe Pineapple Jam****4 c. ripe cantaloupe, crushed or diced****2 c. pineapple, crushed****5 c. sugar or more to taste****1 tsp. butter**

Mix all ingredients in large pan. Boil until it reaches desired thickness. Process in water bath for 10 minutes or refrigerate.

*Lynn Stuart**Madison, MS*

## THIS &amp; THAT

**Party Mix****2 lg. boxes corn chips****1 sm. box cheerios****1 sm. box pretzels****1 lg. jar roasted peanuts****Fritos****1 lb. oleo****1 tbsp. celery seed****1 tbsp. onion seed****1 tbsp. garlic seed****3 tbsp. hot chili powder****2 tbsp. Worchester sauce****Dash of tabasco**

Mix together all ingredients. Bake at 250° for one hour. Stir 2 or 3 times.

*Joyce B. Smith*

*Brandon, MS*

**Roasted Cocoa Almonds****1 1/2 c. plain, whole almonds****1/8 c. cocoa****3 individual packets Splenda**

Pour water over almonds in colander and drain well. Mix cocoa and Splenda together in gallon-size zip lock bag. Add almonds, seal, and shake well until almonds are coated thoroughly. Sprinkle almonds over a foil-lined cookie sheet and roast in oven at 400° for 5 minutes. Makes a quick and easy healthy snack or treat! Can substitute real sugar, but our taste testers preferred Splenda!

*Mary Lohrenz*

*Jackson, MS*

## THIS &amp; THAT

Mrs. Jefferson Davis's recipe for potpourri

"One half pick of fine rose leaves free from moisture of dew or rain. Cover the bottom of jar or bowl with salt. A layer of leaves and a layer of salt covering leaves with salt and closing for two weeks, stirring occasionally. Then add 3 ounces of bruised all-spice and one ounce of bruised cinnamon sticks.

This is the stock.

Let it remain a week, stirring daily from top to bottom well. Add one ounce of all-spice and put into tight jar. While adding stock layer of layer sprinkle between each layer flowering mixture.

1 ounce of cloves

1 ounce of cinnamon, ground

2 ounces of nutmeg

2 ounces of ginger root, sliced

1/4 ounce bruised Annie's sud

5 grains of musk

1/4 of dried lavender flowers

2 ounces of finely sliced orris root"



"Manship House puts on Summer Dress." MDAH. [http://mdah.state.ms.us/museum/manship/manship\\_sd.html](http://mdah.state.ms.us/museum/manship/manship_sd.html)

*Manship Household Recipes*



THIS & THAT

RECIPE FOR HAPPINESS

I have a little recipe  
That isn't hard to make,  
But you must always start  
As soon as you awake.  
Take a great big mixing bowl  
And fill it with a smile;  
Mix half a cup of sunshine  
With good deeds all the while  
Add a pinch of work and play,  
A pinch of thoughtfulness and care.  
But don't bake it in the oven  
Just spread it everywhere.

*Billie Henry*  
*Jackson, MS*

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